

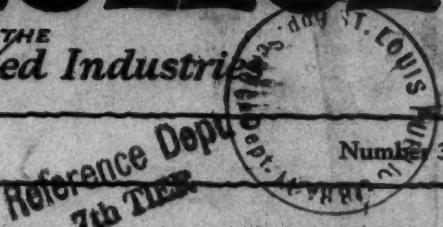
THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 79

JULY 21, 1928

Number 3



*This
Automatic Linking Machine
was photographed at the
Wm. SCHLUEDERBERG-T.J. KURDLE CO'S
Sausage Kitchen in Baltimore, Md.
where it has been in daily operation for
Three Months*

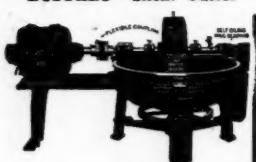


For Details Communicate with

AUTOMATIC LINKER, INC.
152 West 42nd St., New York, N.Y.

PHONE: WISCONSIN 5681-2-3 & 0986; FACTORY: NEWARK, N.J.

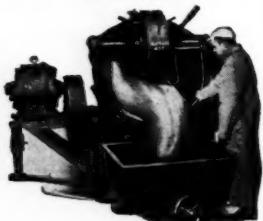


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"BUFFALO" Meat Grinder

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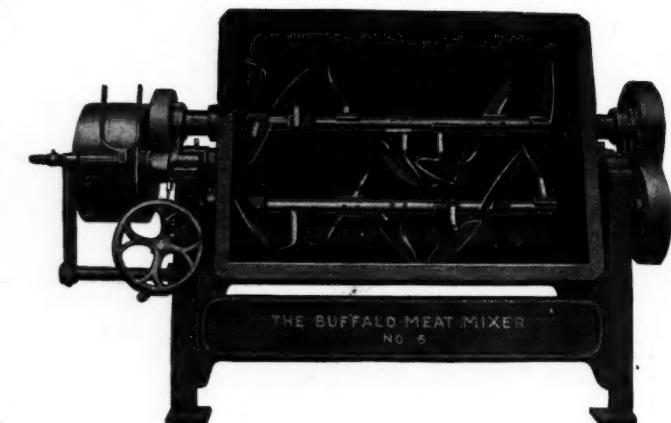
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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 79. No. 3

JULY 21, 1928

Chicago and New York

Cutting Down Cost of Beef Washing

Clever Arrangement in Eastern Plant Washes Carcasses Semi-Automatically and Saves the Labor of Four Workers

Use of high pressure water for washing carcasses and equipment in the meat plant is a comparatively new development, but already it has come into rather extensive use.

However, it is doubtful if the possibilities it offers for eliminating hand labor and reducing costs are appreciated by even a few of those who are most enthusiastic about it.

High pressure washing is of interest as a time and labor saver because, in large measure, the possibilities toward this end seem to be limited only by the ingenuity and the resourcefulness of those who will attempt to make savings with it.

Some New Washing Methods

One of the latest developments of this idea is a machine for washing S. P. and D. S. meats before they go into the smokehouse. This piece of equipment uses water under high pressure, occupies a comparatively small floor space, and has an unusually large capacity.

In a number of plants high pressure washing is being used on hogs after they come from the dehairers. Usually an arrangement is provided whereby the labor cost is eliminated entirely during this operation.

There has also been brought out a machine for using water under high pressure to clean ham containers. This machine does a job that cannot be equalled by

hand. At the same time it makes a labor saving that is very much worth while.

Semi-Automatic Beef Washer

Recently there has been developed in an Eastern packing plant an ingenious arrangement for utilizing high pressure water to wash beef carcasses that has made possible the elimination of four men with brushes from the washing gang. It is practically automatic.

These are but a few examples of the possibilities along this line. No doubt arrangements similar to that for washing beef carcasses will also be developed for washing hogs and sheep carcasses with labor-saving results. And

Big Labor Savings

Are you taking full advantage of high pressure water, Mr. Packer, to reduce your labor costs?

One packer has cut four men from his beef washing gang by developing an arrangement using high pressure water to do the work automatically.

An additional labor saving is made by washing the tails with the carcasses, and with high pressure he is using less water than with fountain brushes.

He is convinced that additional savings can be made by developing similar arrangements for washing hog and sheep carcasses.

Evidently there are many savings to be made by anyone who has the ingenuity to put high-pressure water to automatic use.

machines for cleaning other articles and items of equipment will come on the market from time to time.

The adaptability of high-pressure washing for automatic operations is well illustrated in the beef carcass washing arrangement mentioned previously. A description of this carcass washer and its method of operation follows.

This is the second of a series of articles on the use of high-pressure water in the meat packing plant. The first, "New Washing Method Saves Labor and Product," appeared in the May 12 issue of THE NATIONAL PROVISIONER.

There are differences of opinion as to how this pressure washing method should be worked out. In later articles a well-known hydraulic engineer will discuss this subject from the standpoint of tests made by him in actual practice.

Pressure Beef Washing

How money can be saved in washing operations in the meat plant through the use of high-pressure washing, and a little ingenuity, is well illustrated in the New York plant of Wilson & Company.

Here superintendent E. Shute has devised an arrangement for washing beef carcasses that has eliminated the need for four out of the five men washers formerly employed. The work is done automatically and, in the opinion of the officials of the company, the quality is much better than before.

Another advantage is that the quality of the work never varies. The last carcass to come through is washed as well as the first. This is important when a certain definite standard of quality has been set.

The arrangement is simple in design

and can be duplicated in any plants whose owners are interested in reducing labor costs.

All the essential features of this device, and the method in which it operates, are shown clearly in the accompanying illustration. In this connection, it should be mentioned that only six sprays are being used at the present, the center spray shown in the picture having been removed since the drawing was made.

Spray Reaches All Portions.

The spray guns are suspended by hangers and are connected to the water supply by flexible rubber hose. Adjustments are provided on the hangers so that the water can be directed in any direction.

The top spray head is so placed that it is in line with the shank of the carcass. This is set in a horizontal position, and sprays downward so as to wash the shank and the round.

The second nozzle is in line three inches above the point where the tail is unjointed. This head is also placed horizontally and has a downward movement, washing part of the round and the back down to the shoulder.

The third spray head is placed in line with the shoulder, and has an up and down movement, washing part of the round and the back down to the shoulder.

These three sprays wash the first side of the carcass. On the second side of the carcass the sprays wash the shank, cod, brisket and fore shank.

Rail Guides the Sides.

The second set of sprays is placed in the same position as the first and does exactly the same kind of work. These two sets of sprays are placed about 10 feet apart.

Motion is given to the spray heads

by an eccentric and rocker arrangement driven by the same motor that operates the conveyor chain. The speed of the eccentric is governed by the size of the pulley on the eccentric shaft. In this case the pulley speed is 30 r.p.m. Very little power is required.

The sides of beef enter the rail for washing after the final government inspection, and each spray head covers a certain definite portion of the side.

The guide rail shown in the illustration is placed so as to meet the fore quarter of the side, and is arranged in a series of curves to turn the side with a slight twisting motion. A better opportunity is thus afforded for the water to be sprayed over the entire side. Also the rail tends to steady the side and prevents it from turning around.

When slaughtering common quality animals, such as canner cows or bovine bulls, half of the sprays are shut off.

It has been learned through observation that this arrangement gives the best results when the sides are so spaced as to use only every other finger on the chain.

Tails Washed With Side.

An interesting feature of this arrangement for washing beef carcasses is that it does a thorough job of washing the tails, which are unjointed and left on the carcass to go through the same washing process as the sides of beef.

No hand scrubbing of tails is done at this plant. This is another saving that will be appreciated in plants where from two to three men are required to do this work.

From 85 to 90 cattle per hour are being put through this washing arrangement at the present time, and it

is the opinion of the officials of the plant that it could efficiently handle as high as 100 per hour.

When the arrangement was first placed in operation some trouble was experienced by the spray coming in contact with the crotch and kidney fat. This was overcome by adjusting the sprays properly, and arranging so that the sides of beef all go through the washing arrangement with the backs to the spray, as shown in the illustration.

Troubles to Be Avoided.

Packers who are planning to build a similar arrangement in their plants should keep this important fact in mind. If the sides of beef should be turned the reverse way the water would come in direct contact with the crotch and kidney fat.

Some trouble was also experienced during the early trials of the system because the backbones were washed too much, which is not desirable. This difficulty was overcome by not scribing until after the carcasses are washed.

As mentioned previously, the installation of this arrangement has reduced the beef washing gang from five men to one man. It is the duty of this worker also to switch retained carcasses into the retaining room, and also to wash out bruises.

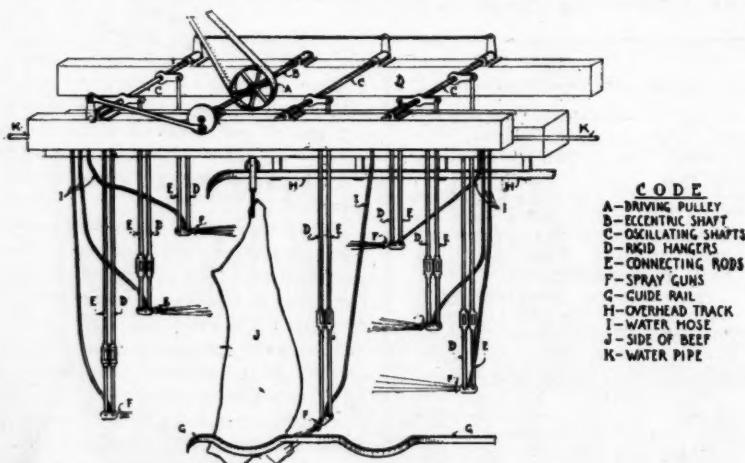
Wash Out Bruises by Hand.

The experience in this plant is that bruises cannot be washed out thoroughly unless the spray of water is applied at full pressure. Consequently the spray gun has to be handled by hand for this purpose, also for the reason that bruises are not confined to any particular portion of a carcass.

At this plant the practice of trimming out superficial bruises has been discontinued, it having been learned that washing them out is the much better way.

The general opinion seems to be that a high pressure head uses more water than a fountain brush, but simple tests in the Wilson New York plant do not bear out this supposition. In one test it took a spray head 20 minutes and some seconds to fill a tierce with water. With the water running through a fountain brush of the type formerly used for beef washing, it took but 14 minutes and some seconds to fill the tierce.

It has been estimated that this washing arrangement can be built at a cost not to exceed \$250, not including the cost of the high pressure pump which is a necessary part of the installation.



PLAN FOR WASHING BEEF CARCASSES SEMI-AUTOMATICALLY.

This ingenious arrangement, using high pressure water, will wash 100 carcasses per hour. It is saving the labor of four workers for the packer who developed it. One worker now comprises the beef washing gang. He also washes out bruises and switches carcasses to the retaining room.

Do you know how to build your hide pack to avoid shrinkage and keep your hides in No. 1 condition? Ask the "Packer's Encyclopedia."

July 21, 1928.

What Are Your Losses in Shipping Livestock?

**Do You Collect for the FULL VALUE
as the Law Allows or Are You an
"Easy Mark" for the Claim Agent?**

V—Losses Due to Shrinkage in Transit

An effort has been made by THE NATIONAL PROVISIONER—in a series of articles of which this is the last—to awaken packers to the extent of their livestock shipping losses.

Full protection is given the shipper under the law in the bulk of these losses, the difficulty being that the shipper has failed to claim his right.

Losses on individual cars are often not large, and the packer says nothing unless he has a considerable number of dead hogs or several head of cattle crippled or dead.

If he does complain, the carrier's claim agent is immediately on the defensive.

The packer does not take the trouble to see just how much protection the law really gives him. Rather he accepts the agent's statement as fact, forgetting that he is a representative of the carrier and not of the packer.

You've Got to Ask to Get It!

Railroads, like any other business, are not going to pay for anything they don't have to. And if packers do not push their claims and stand on their rights it is not very likely the carriers are going to insist on giving them money.

The packer, therefore, has no one to blame but himself for his losses on dead and crippled livestock in transit, and for undue shrinkage on livestock delayed in transit.

Packers not infrequently say it will cost them more to sue for a claim than the claim is worth. This may be true.

But it will not cost them more than it would be worth to establish a precedent, and to let it be understood that in future they meant to collect what was rightly theirs.

Besides, how many times do they really have to sue?

Railroad Is Responsible

The law places the burden of

responsibility on the carrier, provided livestock is received and received for as in good condition by the carrier's agent.

The burden of proof is on the carrier, and not on the packer. If the carrier is not responsible, then he should be in position to prove his freedom from responsibility.

A complete review of the livestock loss situation has been presented to packers in this series of articles in THE NATIONAL PROVISIONER, the first of which appeared in the issue of May 26, 1928, and quoted and discussed those portions of the Interstate Commerce Act which apply specifically to livestock losses.

The second, in the issue of June 9, 1928, covered published schedules and delays in transit; the third, appearing June 23, 1928, related to losses on animals crippled in transit; and the fourth, in

the issue of July 7, 1928, discussed dead animal claims.

The following is the last in the series, and takes up shrinkage in transit. A resume of the entire discussion is also given in this final installment.

Included in the discussion of each topic are citations of cases covering the particular subject under discussion, which if looked up by the packer's traffic man will give him a precedent for pressing his own claims.

Shrinkage in Transit

By a Traffic Expert.

Seldom do packers make any effort to collect damages representing abnormal shrinkage on shipments delayed or negligently handled, yet their proof is manifestly more simple than in the case of livestock to markets.

By far the greatest factor or element
(Continued on page 57.)

Do's and Dont's for the Livestock Shipper

It is essential in a discussion of this length to offer a summary of suggestions, so that readers may profit from following them. The following are offered, both as preventive and protective measures.

1—Confine your traffic to carriers whose claim departments' claim adjustments conform to the law.

2—See that your buying and loading is by experienced men who will properly prepare, load and start your shipments.

3—Whenever you find a shortage, injury, death or abnormal shrinkage, telephone the railroad agent immediately, and confirm this notice in writing, retaining a copy for your file. This is to give them full opportunity to verify the condition.

4—Present your claims for the full actual loss you have sustained, and be prepared to go the limit in collecting the full amount. They either owe you all or none. If they can prove freedom from neglect they owe you nothing, and both would violate the law in settling such a claim.

5—See that claims are properly presented, properly supported, periodically traced, and if suit is necessary, get it started within the time limit.

6—Take no loss for granted; maybe the carrier is blameless, but only a thorough investigation can determine that fact. We should be as strongly

opposed to any one trying to assert false claims as we are to railroads trying to avoid paying just ones.

7—Don't sign clear receipts showing you received your property in apparent good order and condition, unless you have so received it. Have a notation placed on the expense bill and receipt, reciting the condition of the property.

8—if your dressed carcasses are showing excessive bruises, it is possible that the market which you are patronizing is still permitting the use of inhuman clubs, canes, and prod poles in the handling of livestock.

9—Watch seasonal climatic changes and keep your buyers advised as to essential changes to be made in loading weights, bedding material and quantity, feeding etc. A right start is a long way toward a safe journey.

10—Last, but not least:

Be fair with the railroads, but absolutely firm. Fair dealing and a reputation for putting in claims for the proper amount, and claims which may be verified from your records, goes a long way toward friendly cooperation.

A railway will have far more respect for the man who presents a fair claim and then fights and whips them in court for the full amount, than for the man who pads his claim and accepts a partial settlement.

Ask the right amount, which should be the full amount, and take no less.

July 21, 1928.

MILLER & HART REFINANCES.

Rumors in the trade of changes in management or policy of Miller & Hart, Chicago packers, are corrected by an announcement made this week on the authority of Col. John Roberts, president of Miller & Hart, and one of the ablest executives in the industry.

There is no truth in reports of changes in management or operation. A refinancing plan is announced, involving offering of securities of the company to the public by leading financial concerns. The statement of earnings of the company for the past four years indicates the prosperity of the company under its present management, which will be continued without change in any detail.

The bankers' statement is as follows:

"Miller & Hart, Inc., organized under the laws of Delaware, has acquired the business and assets of Miller & Hart, an Illinois corporation. The business was established as a partnership in 1884, and was incorporated under Illinois laws on January 1, 1899.

"The management of the company continues in the hands of the men who have been largely responsible for the growth and success of the company. The six active executive officers of the company have served for periods ranging from 8 to 35 years, the average period of service being 24 years.

"The 6% gold debentures are the direct obligation of the company and constitute its only funded debt. The debentures are followed by 55,000 shares of convertible preference stock and 120,000 shares of common stock.

"Net tangible assets as shown by the balance sheet as of June 2, 1928, are \$4,213,893, or more than \$2,478 for each \$1,000 debenture. Fixed assets at sound values as appraised by The Manufacturers Appraisal Co. as of May 31, 1928, are \$2,310,846. The balance sheet as of June 2, 1928, after giving effect to this financing, shows current assets of \$2,086,386, as against current liabilities of \$183,339, the ratio of current assets to current liabilities being over 11 to 1.

"The company covenants to pay to the trustee, in semi-annual installments beginning July 1, 1930, \$150,000 annually, for the payment of debenture interest and for the retirement and cancellation of debentures by purchase or redemption by lot. If debentures are available for the sinking fund at par, materially more than one-half of the entire issue should be retired by the operation of this sinking fund.

"Net earnings available for payment of interest and federal taxes after deducting all operating charges, including depreciation, were as follows:

Net Earnings	
Year ended Dec. 31, 1925	\$536,428
Year ended Dec. 31, 1926	523,045
Year ended Dec. 31, 1927	475,038
53 wks. end. June 2, 1928	672,628
"Net earnings computed as above have averaged annually as follows:	
10 years and 5 months ended June 2, 1928\$565,215
5 years and 5 months ended June 2, 1928 577,116

"Miller & Hart has shown a substantial net profit on its invested capital for each of the last 30 years and has paid cash dividends on its common stock without exception in each of the last 27 years. The company has had no bank loans in the past eight years, all funds for the conduct of the business having been derived from earnings retained in the business."

MANY TRADES WANT A CODE.

Three trade practice conferences are scheduled by the Federal Trade Commission for the summer months, while one is set for October, as shown in the commission's monthly statement of work.

Members of the cottonseed crushing industry, as already stated, will meet July 24 in Memphis to discuss unfair trade practices, while the paint and varnish industry will hold a conference in Atlantic City on August 1, and representatives of the rebuilt typewriter trade will convene late in August in Cleveland. A conference of publishers of periodicals will be held in New York beginning October 9.

The report of the commission shows progress in economic investigation, as well as in cases before the commission and the federal courts.

Packers to Meet At Atlantic City

The twenty-third annual convention of the Institute of American Meat Packers will be held October 19-24 at Atlantic City and New York.

The departmental (sectional) meetings will be held on Friday and Saturday, at Atlantic City. The general sessions of the convention will be held on Monday and Tuesday, October 22 and 23.

On October 24, the convention will adjourn to New York, to attend a Conference of Major Industries at Columbia University.

The conference will be held under the joint auspices of the University and the Institute, with the co-operation of the Chamber of Commerce of the State of New York and the Merchants' Association of New York City.

The annual banquet will be held in New York City on Wednesday evening, October 24.

TRADE GLEANINGS

The Abilene Cotton Seed Oil Co., Abilene, Tex., is having plans prepared for the construction of an oil mill at Slaton, Tex. The estimated cost is \$75,000.

The Oil Mill and Gin Co., Newellton, La., has been incorporated with a capital stock of \$30,000. The incorporators are W. W. Burnside and Thomas M. Wade, Jr.

Adolf Gobel, Inc., Brooklyn, N. Y., has purchased the meat plant of Hertz Brothers, Milton, Pa. D. Rhine Hertz has been elected president of the concern and will also be its general manager.

The Sullivan Packing Co., Detroit, Mich., has declared its usual quarterly dividend of 2 per cent on the preferred stock of the company, payable August 1, 1928, to the stockholders of record July 20, 1928.

W. W. Darling, wholesale meat dealer and founder of Darling & Co., Binghampton, N. Y., died on July 9. He had been engaged in the meat business in the city practically all of his working life. He was 60 years old.

The El Paso Union Stock Yards, El Paso, Tex., have been sold by H. A. Borders to H. G. Schneider. The officers of the new company are: H. G. Schneider, president; Gus Thorsen, vice president and general manager; T. C. Schneider, secretary-treasurer.

The formal opening of the new branch plant of Jacob E. Decker & Sons at Tyler, Tex., occurred recently, during which the public was invited to visit and inspect it. The doors were open to the public from two to four o'clock in the afternoon and from six to eight o'clock in the evening. Music and refreshments were furnished.

In a suit instituted in the North Carolina courts the J. A. Baker Packing Company of Asheville, N. C. was placed in the hands of a receiver on Monday, July 16, 1928. Under the order of appointment of the receiver, B. W. Barnard, was directed to carry on the business of the company, because it was felt that it is to the best interests of all creditors, as well as the defendant, to keep the business going. "The volume of business heretofore transacted by the defendant," says the receiver, "justifies the hope that by strict economy the business can be carried on without loss."

The firm name of the F. C. Stedman Company, Athens, O., packers, has been changed to The Stedman Company. There has been no change in the personnel of the company. John H. Winder is president; B. L. Hooker, vice president; H. L. Wilson, secretary-treasurer; R. R. Hughes, manager. The new company was incorporated with an authorized capitalization of 5,000 shares of no par common stock, with a net worth of \$480,000. The old corporation had an authorized capitalization of \$1,000,000, with 4,750 shares of \$100 par value stock issued and outstanding. The new corporation acquired the assets and assumed the liabilities of the old corporation at the time of the reorganization.

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Hogs Too High for Safety?

Top hog prices at Chicago are nearing the \$12.00 mark, and the bulk of sales is ranging over \$11.00. This means costly product, even from hogs of the best quality.

The feature of the present market difficult to understand is that such prices are being paid regardless of quality. The spread is too narrow. Many hogs from which it is not possible to make the best brands of meats are bringing \$11.00 and over.

The present high hog market has a good influence on the price of product moving out of storage. But how about the product from hogs now being put down? Even at present prices these hogs are showing a cutting loss.

Past experience has taught the industry that it is difficult to move freely into consumptive channels product from hogs over a \$10.00 top and about an \$8.00 average.

The foreign outlet during the late summer and fall has been expected to absorb a great deal of product. It is well known that higher prices are certain to curtail this outlet, regardless of how much need there is for product.

The recent pig survey had a strong influence on the action of the hog market. Future plans were further influenced by the prospect of curtailed fall farrowings. These are expected to be considerably under those of last year, and much lower than breeding intentions would indicate.

This assumption is based on the showing of previous years.

It might be well to remember, however, that in those previous years feed was not scarce and high, and the price level for hogs was low. There was little incentive to keep so many sows for fall farrow.

Corn is high this summer and prospects for satisfactory hog prices are good.

The farmer knows that a thin sow is worth little on the market. It is hardly likely that he is going to buy high-priced corn to fatten her, when by holding her for fall farrow he can have a litter of pigs for a high-priced market and he can fatten his sow, after she has raised her pigs, with corn from the present crop, which promises to be a good one.

There is some question, therefore, whether the fall pig crop will be as small as is expected in some quarters.

Hogs can get too high for the good of the farmer, and for the good of the packing industry. They are close to that point now.

"Old Must Do" Is Costly

Economy in the operation of a meat plant is an admirable policy, to be encouraged at all times.

But when it is actuated simply by a desire not to spend money, there are some doubts as to whether the results are worth while.

Too many meat packers shrink from the suggestion of spending money for new equipment or to install new and improved methods. They adopt the rigid policy that "the old must do," without a thought as to what this false economy costs them.

And the old equipment and methods are made to do. But in how many cases is the cost of maintaining, repairing and operating these old machines figured out?

In how many cases is a comparison drawn, showing the cost of production with the old, as compared with that which is modern and up-to-date?

There can be no argument against the use of old machines and processes when it has been found that they will produce high quality goods as cheaply as will the new. But unless these facts have been established the man who sticks to the old, in the belief that he is saving money, is only kidding himself and playing into the hands of his more progressive competitors.

No machine is efficient which can be replaced with another that will pay for itself in a short time. In the meat industry today there are many plants paying for new equipment without enjoying the benefits that could be had from it.

The "old must do" rule, regardless of consequences, is a brand of reasoning that may have been justified a few years ago, when competition was less severe and profit margins greater. Today it bears the musty aroma of the dark ages of industrial practice. It has no place among the policies of the modern, progressive meat plant manager.

Practical Points for the Trade

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Green and S. P. Meats

A Western subscriber asks for specifications for green and S. P. meats. He says:

Editor The National Provisioner:

Can you give us directions for the proper cutting of hams, picnics and bellies so that our product will be the same as that sold by other packers in our section of the country.

While there may be some variation in trim of the different cuts, the standards provided by the Chicago Board of Trade usually apply in the meat sold by interstate packers. It is probably such meat that this inquirer has in mind.

The board's specifications for green or sweet pickled meats are as follows:

Standard Hams.—Shall be cut off about two and one-half (2½) in. from the exposed end of the aitch bone, properly faced, shank cut off in or above the hock joint, loose and gut fat removed from the face, and the ham well rounded.

Skinned Hams.—Shall be cut, in all respects, the same as standard hams, except that the skin must be removed down to within, at most, 4 in. from the shank, the fat to be beveled back at least 3 in. from the lean at the butt, and to be neatly rounded and beveled on flank and cushion, not over 1½ in. of fat to be left on any portion of the ham from which the skin has been removed.

Standard Picnics.—Shall be made from the shoulder, after the butt has been cut off, to leave not less than 1 inch, nor more than 2½ inches of blade bone in the picnic. The shank cut off in or above the knee joint, breast flap, loose fat or lean removed, trimmed full, and the fat beveled on the butt end, which must be well rounded.

New York Shoulders.—Shall be made from smooth hogs, shank cut off 1 in. above the knee joint, butted about 1 in. from the blade bone, neck bone and breast flap taken off, neck removed and trimmed close.

Rib Bellies.—Shall be made from nice smooth sides, after the back has been removed, reasonably square cut and trim, and the breast bone removed. No scribed cut bellies shall be classed as standard.

Clear Bellies.—Shall be made from nice smooth sides, after the back has been removed, reasonably square cut and trim, and free of bone. No scribed cut bellies shall be classed as standard.

Clear Bellies—Square Cut and Seedless.—Shall be made from nice smooth

sides of barrow hogs, after the back has been removed. Sows will be acceptable, provided they are cut down, until the seed, if any, is removed. To be free of bone, and trimmed square on all edges. No scribed cut, extremely long and narrow, or wide and short belly, will be classed as standard.

Prime Square Cut Bellies.—Shall be made from barrow hogs or spayed or maiden sows and trimmed on ends and sides, but no belly with visible black seed shall be passed under the rule; selection, quality and condition, except as above stated, to be equal to square cut and seedless.

What pork cuts are cured in dry salt and how is it done? Ask the "Packer's Encyclopedia," the meat packer's guide.

Curing S.P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Rendering Methods

A Southern packer is planning some changes in his rendering equipment and is trying to figure if it would pay to install one of the new processes. He enumerates his kill, and asks the tallow, grease, crackling and blood yield that could be expected. He says:

Editor The National Provisioner:

Our annual kill is approximately 8,000 cattle and calves, 4,000 hogs. What is the yield of blood and of cracklings and tallow from this number of cattle? Eighty per cent of our kill is on veal that will dress out 150 lbs., and the average dressed weight of the cattle is 400 lbs.

What is the yield on these products from 4,000 hogs?

Can you give us the average per cent yield of cracklings and grease from raw material of beef and veal, including heads, feet and all intestines?

Will it pay me to put in one of the newer systems of rendering or would it be better to stick to the old wet method?

This inquirer says he kills 8,000 head of cattle and 4,000 hogs per year. The yield of product from this kill could be expected to be about as follows, on a per head basis:

Calves:

9 lbs. cracklings.

2 lbs. grease

2 lbs. blood

This is based on the assumption that all of the heads are tanked, all of the feet and all of the entrails.

Cattle:

34 lbs. cracklings

34 lbs. tallow

7 lbs. blood

This yield can be expected when the heads, feet and all fat and entrails are tanked.

Hogs:

4 lbs. cracklings

2.3 lbs. grease

1.5 lbs. blood

In the case of hogs, it is assumed that all lard fat is saved and only the inedible goes to the tank.

It is very difficult to give an accurate estimate on the yield of grease and cracklings from any particular raw material tanked. This can be secured only by tests.

The figures quoted may be applied to the daily kill and compared with the yield of grease and tankage now being secured by the wet method.

This will show whether or not it will pay to put in a more modern system. As a rule, it pays to change to the dry system, especially as the latter is developed and adapted to all needs.

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

July 21, 1928.

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Green Bologna Trouble

Green bologna is not uncommon in the summer time. The product will turn green quickly if everything is not just right.

Sometimes the meats will be handled exactly right, but there will be a fault in getting the casing ready, resulting in the product showing green color.

One sausage maker is having trouble of this kind. He says:

Editor The National Provisioner:

Can you give us any suggestions as to why our bologna shows a green discoloration. This occurs directly under the casing and it sometimes looks as though it might be between the layers of the casing. Anything you can suggest to overcome the trouble will be much appreciated.

The discoloration described may be due to any one of several causes.

It may be caused by the use of fresh beef bungs containing too much slime, and then hung too close together on the smokehouse cages or trees.

If fresh casings or bungs are used, the sausage should be hung in the cooler overnight after being stuffed. This has a tendency to cure the casing, and the product will smoke out in much better condition.

On the other hand, casings that are very old and are not soaked long enough to remove all the salt and other material will cause the big bologna to turn green or gray directly inside the casing. This is especially common where the casing is not produced by the user, and where the length of time in cure is not known.

Other causes of green bologna were pointed out in THE NATIONAL PROVISIONER of June 16, 1928, page 28.

Lard Is Too Hard

A subscriber in Ireland has trouble with his lard being too hard, and wants to know if he can do something to prevent its hardening. He says:

Editor The National Provisioner:

Our finest lard is somewhat too hard to suit the requirements of some of our customers, and we desire to know in what way we could soften it to a consistency similar to American lard.

Our lard includes no fats other than those of the hog, and is practically all melted by frying, and is not boiled.

We know that we can make it softer for the time being by filling it into packages at a higher temperature than that which we usually employ. But this softer lard hardens in course of time. Any advice you can give us will be appreciated.

The hard lard manufactured by this inquirer may be due to the fact that he is receiving some very firm hogs, or he may be including the leaf fat in his lard.

Sometimes hogs are of such firmness that the fat yields a very hard lard. In this case it can be overcome only by using a different kind of hog or by mixing with soft lard.

It is probable, however, that this hardness is due to the inclusion of the

leaf fat. The American lard sold in the United Kingdom is steam lard which has been refined. Very little leaf fat is included in this lard.

Leaf fat is generally used by packers in this country in the manufacture of neutral lard, or a special leaf lard. The other fats produce a softer lard.

If leaf is being used in this packer's lard, it is suggested that the omission of this fat be experimented with.

Smoked Meat Troubles

An Eastern curer complains of unsatisfactory results with his smoked meats. They don't firm up right. He says:

Editor The National Provisioner:

Some of our customers say that our meat is not firm enough. We believe the color and cure are the best in this section, but our meats are not firm enough.

We smoke 22 to 23 hours at a temperature of 110 degs. We have our smoked meat room at a temperature of 65 to 75 degs., and there is a little dampness in this room. Can you help us?

This inquirer states his smoking and hanging temperatures, but he does not say anything about his curing methods and how the product is soaked and handled before it goes into the smokehouse. This information would probably throw light on the reason why the product does not firm up.

Of course, it is possible that he is getting some soft hogs. In this case it would be very difficult to have firm-finished meat.

Instructions for smoking hams and bellies have appeared in previous issues of THE NATIONAL PROVISIONER.

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name

Street

City

Enclosed find a 2c stamp.

The Observer

This corner of the "Practical Points for the Trade" page belongs to THE MAN WHO SEES THINGS.

Here each week or so he will tell about something he has seen that is worth while describing for the benefit of others.

Or it may be something he has done himself that he thinks somebody else would like to know about.

Perhaps it is a "Don't," something he thinks has been done wrong and should be avoided by others.

Watch this corner!

Personalizing Sausage

By C. M. Littlejohn.

Patou makes gowns, Stetson makes hats, and Gorham silver.

Pepper of Vancouver, British Columbia, now steps to the fore, and gives distinction to his manufacture of sausage by reiteration of the statement "Sausages by Pepper." Individuality and leadership in sausage trade is being emphasized through the constant personalizing of "Sausages by Pepper."

One would not think to find such emphasis on sausage in British Columbia, since it is the "red hot" of America which has made the country famous, at fairs, at Coney Islands, and now at very frequent intervals along the highways, or wherever crowds gather, and there is space for a concession. The "red hot" is as much of an institution as a Fourth of July celebration.

Yet they have not been endowed with the private personality of the sausage maker, save in a few exceptional cases in different parts of the country. Creating a demand, not alone for sausage, but for "Sausage by _____" makes all the difference in the successful marketing and distribution of these products.

A sense of leadership is implied in giving the personality, the name of the maker, to the product which satisfies the appetite of the picnicker, the motor-camper or tourist, in the locality where the distinctive sausage is featured.

An economic factor in the development of greater business for the sausage-maker lies in making his product inherently superior, using the choicest ingredients in the most approved fashion, then giving his article the pedigree of a name under which it will be ordered, and demonstrate its worth.

Confidence in the superiority of the sausage which is given the name of the maker serves to inspire that confidence in the consumer, which endows the product with that personality, that "it" that makes all the difference.

By acquiring the "it" so much spoken of today, the "Sausage by _____" grows in appeal as the constant demand increases.

How about a permanent ad in your dealer's stores?

YOU can get it—with lithographed metal signs that have a "Blackboard Finish."

These signs have your advertisement printed in colors at the top, and the balance of the sign is like a blackboard on which Dealers can list their SPECIALS TODAY.

What could be more useful, or have a better chance of being displayed than a sign such as this?

Write us for a sample

**SHONK WORKS
AMERICAN CAN COMPANY
MAYWOOD, ILLINOIS**

Manufacturers of Lithographed Metal Signs and Displays

A Page for the Packer Salesman

Making Time Count

How Much Time Can Salesman Give to Help Customers?

The meat salesman has one big problem to solve in his work. This is:

How can he devote his time to the best advantage, and sell the largest tonnage at the right prices?

One young salesman is pondering this question, and asks advice.

He wants to help his customers to grow. He realizes that as they progress his volume of business will increase, but even in trying to aid his customers he finds complications.

He says:

Editor THE NATIONAL PROVISIONER:

Every meat salesman has on his list at least a few customers who are not the best of risks; retailers who are on the ragged edge, but who might be more prosperous if they would follow more up-to-date methods.

I have always believed that it is to the salesman's interest to do all in his power to keep a customer after he has gained him, and I believe it is easier to do this than to get a new account to replace one lost.

However, there is a question involved that I never have heard discussed. This is:

To what extent is the salesman justified in helping customers? How much time can he afford to devote to aiding retailers who do not seem to be able to help themselves?

Personally I believe each salesman must decide this question for himself, but I would like to have the opinions of other meat salesmen who have had more experience in the game than I have.

So far I have come to the conclusion that the salesman profits when he helps that retailer who is anxious to progress, and who will take and use a good idea when it is given to him.

He loses time and money trying to help the man who is dead from the neck up; who is satisfied with conditions, and who shows no inclination or ambition to get ahead.

Pass On the Good Ideas.

I have always made it a point to collect good ideas as I came across them and to pass them on to others of my customers whom I felt could use them. Some I notice are glad to get them, and

put them to use to their advantage; others accept them half grudgingly, make no use of them, and apparently do not care whether or not they make any progress.

It has now come to the point where I have classified my customers into two classes: Those I think are progressive, and those who appear not to be. I now spend on the first class the time I formerly spent on the latter, and I believe I am the gainer thereby.

I notice those I have classified as progressive are growing and have no complaints to make. As a class those I believe to be unprogressive are making little if any progress; perhaps, as a class, they are slipping back.

If all of them were to go out of business tomorrow it's not likely my tonnage would suffer particularly. The meats they formerly sold would then "clear" through the progressive stores. And I would have fewer credit worries, and more time to devote to lining up business with better stores.

Am I right?

Yours very truly,
PACKER SALESMAN.

Tips for Your Trade

CASHING IN ON HABITS.

Retailers can gain considerable information that they can use to advantage if they will give some attention to the manner in which customers act when in the store.

It is well known that most customers turn to the right when they enter a meat market. Therefore, goods that are to be featured or pushed can be placed on the right to advantage.

Here is another tip on customer habits that you can pass on to your trade:

Most customers like to see their bundles wrapped, and will follow the clerk to the wrapping counter if such is used. Near here also is a profitable place to display goods that sell through the eye. This applies particularly to those that are appetizing, such as ready-to-serve meats, packaged cheese, and other specialties.

Other gathering places are the cashier's desk and the cash register. If a little thought is given to arrangement goods can also be displayed at these points to advantage.

Signs are also useful at such locations to call attention to the goods on display, and to give other information.

IT IS NOT UNFAIR COMPETITION.

"Yes—your prices are all right, and I'll buy from you if you'll agree not to sell to the dealer across the street," the local butcher agreed.

"No, I can't do that," the salesman said. "And more than that, your refusal to buy from me except on those conditions is 'unfair competition,' and you're laying yourself liable to prosecution under the Federal Trade Commission Law."

"Well, I'll take my chances on that," the dealer retorted.

And the dealer was quite safe, as the United States Circuit Court of Appeals in a case reported in 280 Fed. 529 has ruled that the refusal of A to buy goods from B, unless B will agree not to sell to C, is not "unfair competition" within the meaning of the law.

"A buyer has the right to select any particular merchandise which he wishes to buy, and to select the person from whom he wishes to buy. He has the right to do this for any reason satisfactory to him, or for no reason at all," said the Court of Appeals.

DOES PRICE CUTTING PAY?

Here is what one retailer thinks of price cutting. He has given meat salesmen some thoughts to ponder over:

"When a meat salesman quotes a price, and then cuts below it, I am at once suspicious of him and his firm.

"There is a fair price for every meat product—a price that is fair to me and that will leave the packer a fair profit.

"That fair price should be quoted in the first place; and once quoted, it should not be deviated from.

"If a packer can quote a price and then cut below it, it means that his first price was too high, or that his second price is not large enough to leave him a fair margin.

"*If his first price was too high, he did me an injustice by quoting it.*

"*If he is selling below cost, he is not a safe person to do business with.*

"I deal with the firms whose prices are right both to the firm and to myself."

AVOID SMALL ORDERS.

A very small order to be delivered on a special trip sometimes leads to the opening of a big account. More often, a small order means nothing more than an actual loss for the packer when the cost of selling, delivery and invoicing are totaled. It never pays to walk away with a small order unless you are sure it can be increased.—Meat Trade Topics.

Midsummer Hog Report

Average Hog Crop and Somewhat Higher Prices for 12 Months

A hog supply for the last four months of the packer fiscal year about the same, or slightly larger than that of last year is forecast by the U. S. Department of Agriculture in its mid-summer outlook report.

While numbers may be as large or larger, it is anticipated that the average weight of hogs coming from sections east of the Mississippi River will be less.

The peak of hog prices is expected to be reached the middle of August. It is believed that prices will continue at that level until the usual winter decline begins.

A higher price level next winter and spring is looked for, but not so high as the level attained in the winter of 1926-27.

During the next 12 months the supply of hogs available for market is expected to be considerably less than during the 12 months just passed. At the same time improvement is looked for in both the domestic and foreign demand for pork products.

The full text of the report is as follows:

A favorable outlook for the swine industry during the next two years is indicated. The supply of hogs that will be available for market during the next 12 months is expected to be considerably less than during the past year, and the indications are that both the domestic and foreign demand for pork products will show some improvement.

With better prospects for the corn crop than prevailed a year ago and the upward movement of a new hog price cycle under way, the corn-hog price ratio is expected to become more favorable for hog production. A production maintained at the level of 1925 and 1926, representing an inspected slaughter of around 42,000,000 head, promises the best returns to the producers of both corn and hogs.

Hog Supply Situation.

Supplies to November 1, 1928—The preponderance of available evidence as to market supplies of hogs for the four months, July to October, points to a slaughter about as large and possibly somewhat larger than during these four months last year.

Because of the scarcity and comparatively high price of corn in States east of the Mississippi River this year, it is probable that hog supplies from this area this summer will be of lighter weight and poorer quality than usual.

Supplies at the Missouri River markets coming from the western part of the Corn Belt should be up to average, or above, in both weight and quality.

Supplies November 1, 1928 to May 31, 1929.—The June, 1928 pig survey shows a decrease in the spring pig crop for both the United States and the Corn Belt States of 7 per cent. This decrease is equivalent to about 4,000,000 head for the United States, of which 3,000,000 represents the reduction in the Corn Belt.

The present prospects for the corn crop are much more favorable than in July last year. If an average or above average crop of corn is harvested this year, indications are that the corn-hog price ratio after October will be favorable to hog feeding. This will probably result in a late movement of the spring pig crop.

The present scarcity of corn east of the Mississippi River will also probably result in a slower development of the spring pig crop this year than last, with more of the pigs finished out on new corn than is normal in this area. Receipts in November and December may show a greater reduction than the reduced size of the pig crop would indicate, with heavier receipts after January 1.

Supplies June 1 to November 1, 1929.—The June, 1928 pig survey reports on the number of sows bred or to be bred for fall farrow in 1928 point to a decrease in the fall pig crop, assuming a similar relationship between breeding intentions and actual farrowings that has prevailed in other years. For the Corn Belt States this reduction is indicated as from 3 to upwards of 9 per cent.

If such a reduction takes place the supply of hogs for the summer of 1929 would be less than this year. If the relationship between corn and hog prices is favorable for feeding, this may affect the distribution of slaughter next year by delaying the marketing of the fall pig crop and increasing both the number and weight of hogs slaughtered in the summer.

But with the indicated reduction in the fall pig crop as shown above, there is little likelihood that summer marketings of 1929 will equal those indicated for this year.

Storage Supplies.—Supplies of pork products and lard in storage on July 1 were 136,000,000 pounds or 14 per cent larger than on July 1, 1927 and 19 per cent larger than the five-year average for July. Pork products alone were 8 per cent larger than last year and the third largest on record for July; lard was 46 per cent larger and larger than any previous month on record.

While this increase in storage holdings will be partly offset by decreased weight of hogs slaughtered during the next four months, the total products from the combination of surplus storage holdings and slaughter to be disposed of by the beginning of the new storage season, about November 1, is indicated as a little larger than last year.

By the beginning of the new storage season, therefore, holdings may be reduced to nearly normal quantities.

Corn Supply.—Estimates of the Crop Reporting Board made as of July 1, this year show an increase of 3.6 per cent in corn acreage for the United States and

5.8 per cent for the North Central States as compared with a year ago. The largest increases in the North Central States were in the States where the acreage last year was reduced because of unfavorable weather conditions and where a large part of the winter wheat acreage planted last fall was abandoned. In most of these States the estimated acreage exceeds the five-year average and for the Corn Belt as a whole it is 1.4 per cent above the five-year average.

While the crop condition on July 1 in the Corn Belt was much above that of July 1 a year ago, it was three points below the ten-year average condition. The indicated production of corn for the Corn Belt was above that of the five-year average and above the amount actually harvested in 1927. Increased production compared with last year is indicated in all the States east of the Missouri River but a decrease is indicated for the area west of the River. Present conditions point to a distribution of the crop in the Corn Belt about in line with the normal distribution of recent years in contrast with the abnormal distribution in 1927.

While the farm carryover of corn this year will be very small the reduction will be offset, to some extent, by the increased production of other feed grains.

The Demand Situation.

Domestic Demand.—The domestic demand situation during the course of the next 18 months is likely to be better than during the 1927-28 season. The domestic demand for hog products during the first half of 1928, as indicated by wholesale and retail prices and the apparent per capita consumption, was slightly less than that prevailing during the first half of 1927 and considerably below that of the high level of 1926. While per capita consumption was 18 per cent greater than in the corresponding months of 1927, the increase was accompanied by average reductions of 20 per cent in product prices.

With a demand equal to that of the first half of 1927 a price reduction of about 12 per cent would have been expected. Apparently the decreased per capita demand for hog products more than offset the normal increase in demand resulting from population growth.

Industrial purchasing power as reflected in the volume of industrial employment and wage earnings is likely to be as good during the last half of 1928 as during the first half. The first half of 1928 apparently marked the end of the decline in general business activity which occurred during 1927. This period witnessed a seasonal recovery in such basic industries as iron and steel, automobiles, and building, but still leaves the domestic demand situation below that of last year as shown by the payroll indexes of 90.1 for May this year compared with 95.6 for May last year.

The recent indications of record volumes of contracts awarded in the building trades probably signify an improved employment situation in these trades which offsets, in part, the lower level of activity in other industries. In relation to the effect of domestic demand on hog prices during the prospective rise in the hog price cycle it is

(Continued on page 33.)

Provision and Lard Markets

WEEKLY REVIEW

Prices Steady—Hog Movement Fair— Hog Prices Firm—Exports Still Light.

The markets have shown a persistent steadiness during the week. Demand was in evidence for both meats and lard, although there was no decided pressure of demand. The conditions are not so pronounced as to result in any special speculative interest in the market, but there is an absence of pressure and quite a general firmness of tone.

The mid-month's Chicago stock report showed an increase in prime steam lard of 1,300,000 lbs., with other kinds showing an increase of nearly 1,000,000 lbs. making but small net change in the supply. The total on hand is 119,000,000 lbs. against 77,000,000 lbs. last year.

The fact that the decrease was very slight acted as a rather depressing factor, but with the present movement of hogs and the volume of shipments out from Chicago, there is a disposition to expect a decrease in the month's stocks. The shipments of lard the past week from Chicago showed a considerable increase over last year.

The receipts of hogs for the week at the 7 principal points were 426,000 against 439,000 the previous year. There was an increase over the preceding week of 48,000, on account of the holiday the preceding week.

Hog Market Steady.

The market for hogs has shown a very steady tone all the week, with prices up to about the highest of any time this season, partly due to the persistently good demand for meats and the absence of pressure from the country. The question of the coming supply of hogs is becoming more and more a factor in the general underlying positions.

Some claims are being made that the situation in hogs in the United States and Europe showed a distinct decrease compared with last year, with the probabilities, according to the Government survey, of a decreasing number of hogs for market the coming winter. Some of these estimates claim a shortage in the hog supply of over 5 per cent in the Northern Hemisphere, and claims are being made that the situation in both meats and fats will ultimately reflect this position.

Offerings of lard are not being pressed, notwithstanding the large stocks at Chicago and the fact that the total stock of lard as reported by the Government on July 1 was 67,000,000 lbs. more than last year, and 76,000,000 lbs. more than the 5 year average. This increased supply of lard in the country is the product of over 2,000,000 hogs and the total supply the product of about 6,000,000 hogs.

Meat Stocks Larger.

Although the stocks are large and the decrease for the first half month in Chicago is slight, there appears to be

no evidence of real pressure. The supply of meats also shows an increase compared with last year, and with the 5 year average, but the increase in the supply of meats is not pronounced. The position as to supply of meats and fats alone might be considered as indicative of some pressure, but with the prospective supplies pointing to a considerable decrease, there is no evidence of liquidation in the market.

Feeding costs continue high. This is believed to be a fact of the decrease in hog supplies all over the world. As it takes some time to change the swing of the production movement, there would appear to be but little likelihood of any material increase in the supplies for at least a year and possibly longer. There will be very little inducement to increase the supply of hogs until the hog-corn ratio develops a much more favorable position than it has for the past year. The position of December corn, however, points strongly to a change in this direction.

The movement of live stocks at the 67 markets for June shows a decrease in cattle and hogs, but a small increase in sheep. The decrease in the cattle movement for the month was 128,173, and in the local slaughter 115,098 compared with last year, or 16.1 per cent and a decrease of 13.5 per cent, compared with the 5 year average. The decrease in local slaughter of hogs for the month was 10 per cent, and compared with the 5 year average 9.7 per cent.

PORK—The market was quiet but firm in the east, with mess quoted at \$31.50 New York; family, \$34.50; fat backs, \$27.00@\$30.00. At Chicago, mess pork was quotable at \$31.00.

LARD—Domestic trade was fair and the market firmer, with prime western New York quoted at \$12.75@\$12.85; middle western, \$12.60@\$12.70; city, 12 1/2@12 1/4c; refined continent, 13c; South America, 14c; Brazil kegs, 13c; compound, car lots, 12 1/4c; less than cars, 12 1/4c. At Chicago, regular lard in round lots was quoted at the July price; loose lard, 7c under July; leaf lard, 90c under July.

BEEF—The market was quiet but firm at New York, with mess quoted at \$24.00; family, \$27.00@\$28.00; packet, \$25.00; extra India mess, \$40.00@\$42.00; No. 1 canned corned beef, \$3.10; No. 2, 6 lbs. South America, \$16.75; pickled tongues, \$75.00@\$80.00 per barrel.

See page 42 for later markets.

HE ALSO IS IN DUTCH.

The position of the Dutch hog producer seems to be similar to that of the American farmer during the past year. Feeds are high and pork is cheap. On May 1, 1928, there were 25 to 30 per cent fewer sows, 20 to 25 per cent fewer suckling pigs, 15 to 20 per cent less young pigs and 20 to 30 per cent fewer other pigs in that country than on May 1, 1927, according to the "International Review of Agriculture."

MIDSUMMER HOG REPORT.

(Continued from page 32.)

to be observed that in the past the periods of high hog prices have coincided with periods of industrial prosperity.

Foreign Demand.—Some improvement in the foreign demand for American hog products during the next twelve months is in prospect. This improved demand will be due largely to the expected decrease in hog production in important countries in Europe. Demand in Great Britain, our principal foreign market, is expected to improve owing to decreased supplies from other countries, relatively small supplies and high prices of other meats, and an industrial situation as good and possibly better than that of the past year.

Available information indicates that farrowings in Denmark, Holland, and Germany, which increased largely in 1926 and 1927, will show a considerable decrease in 1928. This decrease will probably be reflected in slaughter during the last quarter of 1928. Such a decreased slaughter will reduce the amount of cured pork products exported to Great Britain from Denmark and Holland and will reduce the amount of home produced pork and lard in Germany. An improved outlet for American cured pork products and lard should result.

The cycle of hog production in European countries tends to agree with the cycle in the United States. The increase in these countries during the present cycle, however, was much more marked than during the previous cycle, with the result that slaughter in Europe in 1927 and 1928 was much larger than in 1923 and 1924 and the imports from the United States in 1927 and 1928 were only about 50 per cent of those of 1923 and 1924.

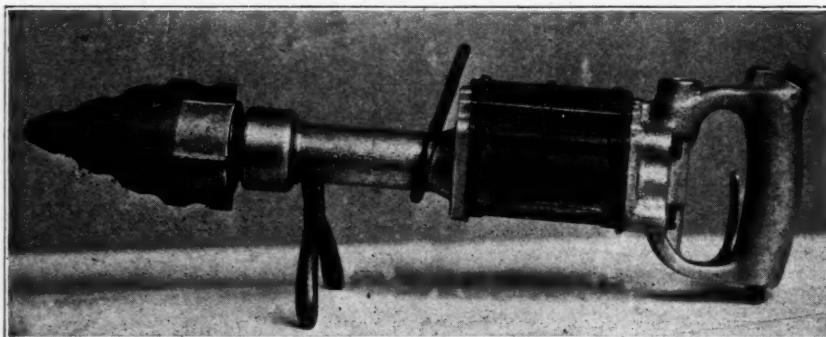
Increased exports of pork products and possibly of lard from the United States during the next 12 months compared to the 12 months ended June 30, 1928, are indicated. It seems probable however, that hog production in Europe will continue on a higher level during the next decade than during the decade now ending. Hence, it is probable that the exports of American hog products during the next ten-year period will be smaller than during the past ten years.

Price Outlook.

The downward swing in hog prices which got under way in the middle of 1926 apparently ended early in 1928, thus marking the completion of a typical hog price cycle that extended over a period of four years. The rise in prices, which started late in April this year, apparently is the beginning of a new price cycle.

In the previous cycle, hog prices advanced 100 per cent from the low point at the start of the upward swing to the peak, and then declined 44 per cent, the low price at the end of the cycle being about \$1.25 per 100 lbs. above the low price at the beginning.

One Man Does the Work of Two— Pays for Itself in Three Months!



Wil-Do Hog Head Cleaner and Polisher—Air or Electric

With the Wil-Do Cleaner one unskilled man will do the work of two skilled knife men. In addition, the Wil-Do Cleaner prevents loss and waste of the product. A better job at a saving of at least a cent a hog is the result.

When air power is used, it costs less than 25c for a whole day's operation. The Scraper Head will clean 200,000 hogs before replacement is required. What more could you ask?

Order today or write for details.

Wil-Do Products Co., Inc.
11114 So. Irving Ave. Chicago, Ill.

A Few Satisfied Users

John Morrell & Co.
Jacob Dold Pkg. Co.,
Buffalo and Omaha
Cudahy Bros. Co.
The Wm. Schluderberg-
T. J. Kurdle Co.
St. Louis Independent
Pkg. Co.
Kingan & Co., Indpls.
and Richmond, Va.
Allied Packers, Inc.
Krey Pkg. Co.
Wm. Zoller Co.
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Blyaney-Murphy Pkg.
Co.
Field Pkg. Co.
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The upward and downward movements in this price cycle were primarily adjustments of price to marked changes in the volume of hog slaughter and considerable variations in domestic demand, and to changes in European demand caused by variations in hog production abroad similar to those taking place in this country.

Prices for the Summer and Fall of 1928.—The seasonal advance in hog prices, which started in April this year, was not followed by the usual decline in June and a further rather marked advance took place early in July which carried prices nearly to the peak reached in the fall of 1927. In most years when a marked price rise occurs in July the usual seasonal advance in September is either very small or does not take place.

Supplies of hogs and of storage products for the next four months in-

dicate that the peak of prices for this fall will probably be reached by the middle of August and that prices will continue at about that level until the usual winter decline begins.

Prices for the Winter of 1928-1929.—Supply and demand conditions as outlined above point to a higher level of hog prices in the winter of 1928-29 than the average of \$8.34 made last winter, but it hardly seems likely that prices will reach the average of \$11.75 attained in the winter of 1926-27.

Present conditions point to a comparatively light market supply of hogs in November and December. In this event it seems probable that the seasonal decline in prices will be much less than that which took place last year and that the low point of the winter prices, which is usually reached in early December, will be considerably higher than the low point of the winter of 1927-28.

The price movement during the next winter and spring will probably follow the normal trend for this period.

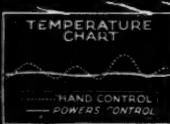
Production Outlook.

If the showing of the June, 1928, pig survey as to the reduction in the size of this year's spring pig crop proves to be about correct and if the fall pig crop is reduced as indicated by the survey, the number of pigs raised in 1928 will be brought down to about the level of the number raised in 1925 and 1926.

This production would result in an inspected slaughter for the crop year, November, 1928, to October, 1929, of around 42,000,000 compared to about 41,000,000 for the crop year 1925-26, 43,000,000 for the crop year 1926-27, and an indicated 48,000,000 for the crop year 1927-1928. Such a slaughter should result in raising the average price of hogs considerably above the average prevailing during most of 1927 and the first half of 1928.

In looking ahead hog producers should plan to stabilize production at a reasonably profitable level and not continue the planning of production on the basis of the past year's prices of hogs or corn. Should this year's corn crop turn out to be larger than average and be low in price, the policy should be to hold more of the corn over for another year and to plant less next year rather than to plan to increase hog production in order to take care of the low priced surplus corn.

Hog production should increase slowly as the demand increases, rather than having over-production and ruinously low prices.



Heat CONTROL

Powers Thermostatic Regulators are accurate and dependable. There is one for every process in the packing industry. Write us about any temperature problem troubling you and we will send bulletin describing the type of regulator that will give you the best results.

37 Years of Specialization in Temperature Control
2725 Greenview Ave., Chicago. Also 35 other cities. (R.R. 224A)

The POWERS REGULATOR CO.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A moderate trade but a better tone featured the market for tallow in the east the past week. After a scattered business had passed in extra at 8½c f.o.b., rumors were current of sales at 8¾c. It was evident that sellers were firm at the latter figure. Consumers, however, appeared unwilling to follow advances as yet, but the tone of the market was unquestionably firm.

The situation in competitive quarters continued one of steadiness, while palm oils appeared to be in a tight position, particularly nearby stuff. At New York, special was quoted at 8c; extra, 8½@8¾c; edible, 9¾c. At Chicago, the market was quiet but steady, with demand fair and nearby offerings moderate. Prime packer was in fair demand at all consuming points. At Chicago, edible was quoted at 8¾@9c; fancy, 8¾c; prime packer, 8¾@8½c; No. 1, 8c; No. 2, 7@7¾c.

At the London auction on Wednesday July 18, some 694 casks were offered and 275 sold at prices unchanged to 1s higher than the previous week. Mutton was quoted at 42@43s; beef, 41s 9d@45s; good mixed, 38s 6d@41s 9d. At Liverpool, Australian tallow was unchanged for the week with fine quoted at 42s 9d and good mixed at 40s 3d.

STEARINE—Demand in the east was rather quiet, but the market was very steady, with offerings well held. Oleo, New York, was quoted at 10¾c. At Chicago, the market was quiet but firm, with oleo quoted at 10¼@10¾c.

OLEO OIL—Consuming demand was on a moderate scale and the market as a whole was about steady. At New York, extra was quoted at 13@13¾c; medium, 11¾; lower grades, 10¾@11c. At Chicago, trade was limited. Extra was quoted at 13c.

See page 42 for later markets.

LARD OIL—Demand was of a hand to mouth character. The undertone was fairly steady, with edible, New York, quoted at 16¾c; extra winter, 13c; extra, 12½c; extra No. 1, 12½c; No. 1, 11½c; No. 2, 11¾c.

NEATSFOOT OIL—Limited consuming demand was noted in this market, but prices were steady. Pure oil, New York, was quoted at 15¼c; extra, 12½c; No. 1, 11¾c; cold test, 18½c.

GREASES—A moderate volume of trade but a steady undertone featured the market at New York the past week. Sellers' ideas were steady, but consuming demand not broad. The situation in other greases was steady. Consumers, however, are still showing a tendency to go slow, although producers were anticipating improvement in buying power shortly.

At New York, superior house was quoted at 7¾@7½c; choice yellow, 7½@7¾c; A. white, 7¾c; B. white, 7¾c. Choice white sold at 9¾c and was quoted at 9½c asked.

At Chicago, the market was quiet but steady with good inquiries for

choice white for deferred shipment. Offerings were light. A moderate demand for other grades was reported. At Chicago, brown was quoted at 7@7½c; yellow, 7¾@7½c; B. white, 7¾c; A. white, 8c; choice white, all hog, 8¾@8¾c.

By-Products Markets

Chicago, July 19, 1928.

Blood.

Little trading in this market, but prices are held firmly at \$5.00 per unit ammonia.

Unit Ammonia.

Ground and unground.....\$ @ 5.00

Digester Hog Tankage Materials.

This market practically at a standstill. Lower grades still in better demand than the 11½ to 12 per cent.

Unit Ammonia.

Ground, 11½@12% ammonia.....\$5.00@5.15 & 10
Unground, 11½ to 12% ammonia. 4.75@5.00 & 10
Ground, 6 to 8% ammonia.....4.90@5.00 & 10
Unground, 6 to 8% ammonia...4.25@4.50
Liquid stick, 7 to 11% ammonia. 4.25

Fertilizer Materials.

Nearby sales of 10 per cent ground at \$4.50 & 10, Chicago. Bone tankage in demand at quoted prices.

Unit Ammonia.

High grd., ground, 10% am...\$4.25@4.50 & 10
Lower grd., gr. and ungr., 6-9% am.....@ 4.25
Hoof meal@ 4.00n
Bone tankage, low grd., per ton. @ 25.00

Bone Meals.

Offerings of both feeding and fertilizer meals for delivery balance of year.

Per Ton

Raw bone meal\$55.00@60.00
Steam, ground@30.00
Steam, unground@28.00

Cracklings.

Slow movement on cracklings. Freely offered at \$1.15 per unit protein; buyers' views somewhat less.

Per Ton

Hard pressed and exp. unground, per unit protein\$1.10@1.15
Soft prsd. pork, ac. grease & quality. @ 85.00
Soft prsd. beef, ac. grease & quality. 50.00@55.00

Gelatine and Glue Stocks.

Some activity in this market and future production being booked particularly on certain materials.

Per Ton

Kip and calf stock.....\$ @ 40.00
Rejected manufacturing bones.....52.50@55.00
Horn pits.....45.00@46.00
Cattle jaws, skulls and knuckles.....@43.00
Sneews, pizzles and hide trimmings. 31.00@35.00
Pig skin scraps and trim., per lb.... @ 4.50

Horns, Bones and Hoofs.

Cattle hoofs slightly higher. Junk bones nominally \$27@28, although they have reached \$30.

	Per Ton
Horns, according to grade.....	\$40.00@150.00
Round shin bones.....	55.00@ 65.00
Flat shin bones.....	55.00@ 60.00
Cattle hoofs	@ 47.50
Junk bones	28.00@ 30.00

(Note)—Foregoing prices are for mixed carloads of unassorted materials, indicated above.)

Animal Hair.

Winter coil dried can be sold at \$55 per ton and summer at \$40.

Coll and field dried.....	2 @ 3c
Processed grey, per lb.....	3 @ 5c
Cattle switches, each*.....	4% @ 5% c

*According to count.

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner.)

New York, July 18, 1928.

A few cars of local blood sold during the week at \$4.90, and there is very little material on hand.

Cracklings are inclined to be a little easier in price, although no business has been reported the past week under \$1.15 for 50 per cent unground.

Tankage is steady at \$4.65 & 10c New York, with very little inquiry in the market. The production of this material has been very light the past month or so in this vicinity.

MAY MEAT EXPORTS.

Domestic exports of specific classes of meats and meat products from the United States during May, 1928, are officially reported as follows:

	Lbs.	Value.
Beef, pickled or cured	875,221	\$ 114,417
Pork carcasses	223,155	32,557
Loins and other fresh pork	753,786	103,544
Wiltshire sides	56,993	8,875
Hams and shoulders	11,390,286	1,938,036
Bacon	9,692,364	1,318,432
Cumberland sides	571,463	92,580
Pickled pork	3,084,527	364,400
Sausage	309,206	91,374
Lard	55,540,310	7,022,797
Neutral lard	2,714,453	359,807

Shipments from the United States to non-contiguous territories:

Alaska—Beef, pickled or cured, 44-089 lbs.; sausage, 41,539 lbs.

Hawaii—Beef, pickled or cured, 9,256 lbs.; pork carcasses, 38,898 lbs.; loins and other fresh pork, 65,186 lbs.; hams and shoulders, 128,968 lbs.; bacon, 33,587 lbs.; pickled pork, 22,239 lbs.; sausage, 166,494 lbs.; lard, 22,696 lbs.

Porto Rico—Beef, pickled or cured, 2,371 lbs.; loins and other fresh pork, 12,441 lbs.; hams and shoulders, 631-577 lbs.; bacon, 301,011 lbs.; Cumberland sides, 5,000 lbs.; pickled pork, 892-768 lbs.; sausage, 189,270 lbs.; lard, 930,401 lbs.; neutral lard, 3,000 lbs.

LARD AND GREASE EXPORTS.

Exports of lard from New York, July 1, 1928, to July 18, 1928, 17,124,083 lbs.; tallow, 40,000 lbs.; grease, 1,094,800 lbs.; stearine, 178,000 lbs.

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

From Raw Fat to Finest Lard and cracklings

One of the many superior features that distinguish the Meakin *Continuous Process* of lard manufacture is the speed with which raw product is converted into finished lard and edible cracklings. Only about one hour is required for the actual cooking, and as both hashing and final pressing are part of the continuous proc-

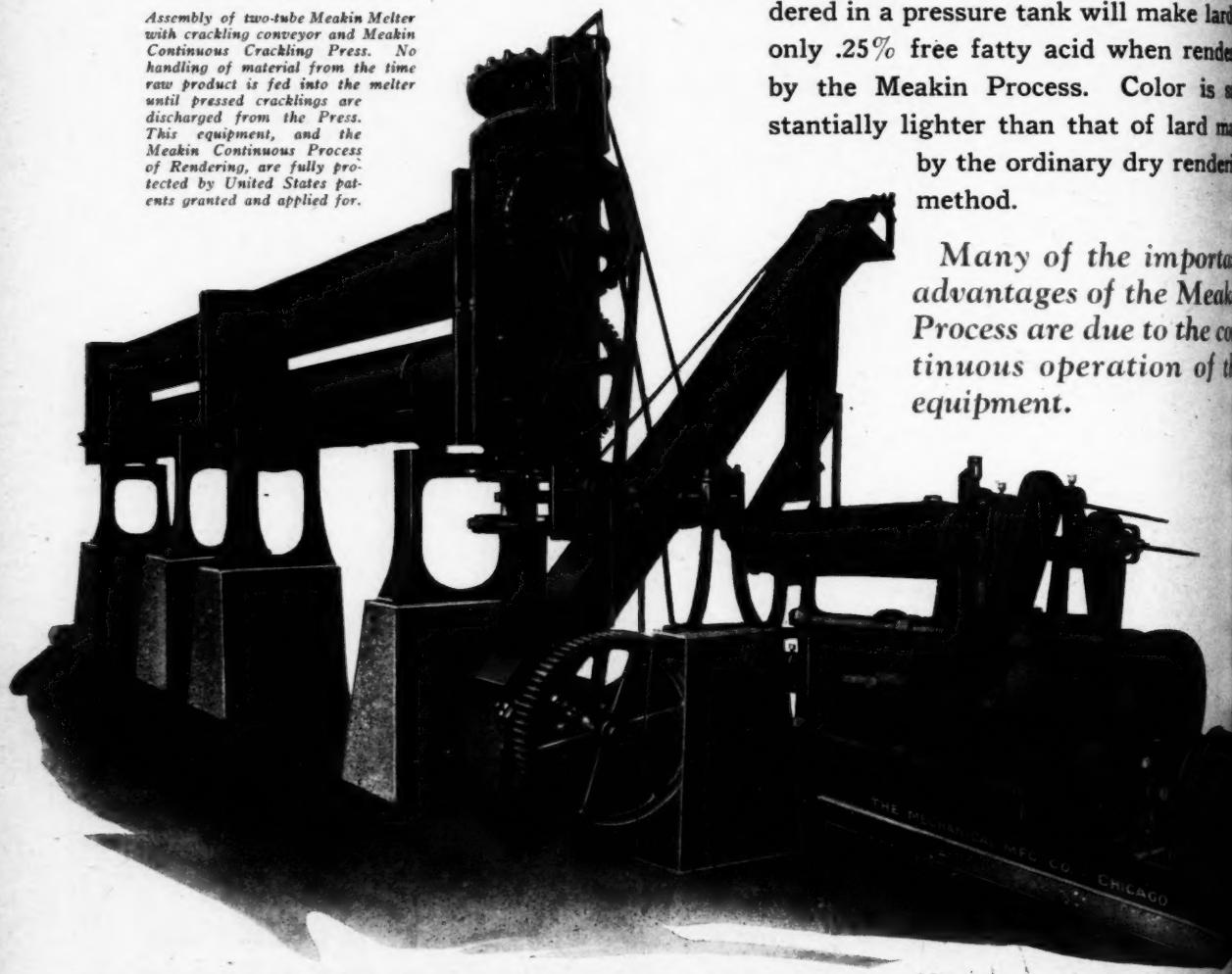
Assembly of two-tube Meakin Melter with crackling conveyor and Meakin Continuous Cracking Press. No handling of material from the time raw product is fed into the melter until pressed cracklings are discharged from the Press. This equipment, and the Meakin Continuous Process of Rendering, are fully protected by United States patents granted and applied for.

ess, the entire cycle from raw fat to finished product is completed in about minutes—often less.

The rapidity with which material handled in the Meakin Process results a materially better finished product. The same raw material that will produce lard of .6% free fatty acid content when rendered in a pressure tank will make lard only .25% free fatty acid when rendered entirely by the Meakin Process. Color is substantially lighter than that of lard made always

by the ordinary dry rendering method.

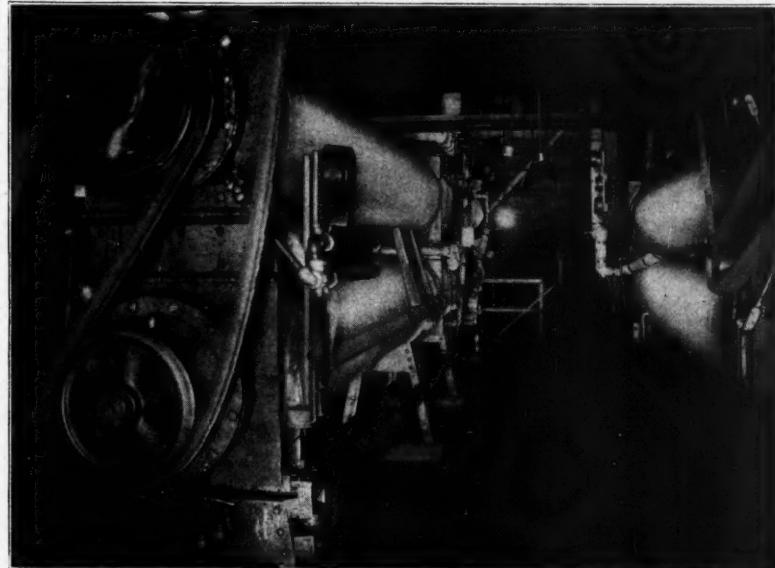
Many of the important advantages of the Meakin Process are due to the continuous operation of the equipment.



Cracklings in 90 minutes!

First, there is no time lost about charging and discharging, which means that the Meakin Melter is in process actual rendering for at least 25% more time than a batch melter. Second, in the continuous Process, perfectly uniform quality and color are secured, because the entire run is actually one charge, while there is always the possibility of variation between separate charges rendered in a batch melter. When the Meakin Melter is placed in operation, the steam, vacuum, temperature and time of cooking are properly regulated; this identical combination of factors remains in effect during the entire period of rendering, whether for eight hours, or continuously day and night for a week.

The saving of labor under the Meakin Continuous Process is so great that two or three men can easily operate a two-tube, forty-foot Meakin Melter with all of its accessory equipment including fat



Hasher and Crackling Press. Packers who kill in the neighborhood of 2,000 hogs a day will find the Meakin Continuous Process by far the most economical method of lard production.

An installation of two 2-tube, forty foot Meakin Continuous Melters in a large midwestern packing plant. Four men operate these two melters with supplementary equipment of hashers, presses and conveyors, producing 8,000 pounds of lard per hour. If pushed to capacity, this installation will produce 10,000 pounds per hour.

Ask for literature fully describing the Meakin Continuous Process and Meakin Continuous Lard Making Equipment.

The Mechanical Manufacturing Co. Union Stock Yards, Chicago, Illinois

Eastern Office:
30 Church St.
New York City



Southeastern Office:
Artillery Building
Savannah, Ga.

IF IT'S FOR THE PACKING HOUSE - WE MAKE IT"

Want Trade Practice Code Cotton Oil Industry Asks Federal Body to Help Get It

Representatives of the cottonseed products industry will meet in Memphis, Tenn., on July 24 to consider a code of fair practices for the industry. Edgar A. McCulloch, a member of the Federal Trade Commission, will preside.

The conference will be held primarily at the request of the Interstate Cottonseed Crushers Association, but all owners and operators of cottonseed oil mills are urged to attend or to be represented, regardless of membership in associations.

Besides members of the Interstate Association, there will be present at the conference representatives of the state associations of North Carolina, South Carolina, Georgia, Alabama, Mississippi, Louisiana, Oklahoma and Texas.

In its request to the Federal Trade Commission for a trade practice conference the Interstate Cottonseed Crushers' Association lists as one of the principal subjects to be discussed the lack of information about current market conditions and current value of cottonseed and its product.

Other matters that may be considered are confidential prices, "vest pocket" orders, pre-dated contracts, purchases of cottonseed on basis of quality, payment of commissions, bonuses, rebates or subsidies to sellers of seed or buyers of products, storing of cottonseed and selling of cottonseed "on call," lending of money to seed sellers, buying of seed in carload lots, and labelling of products.

"Sentiment in the industry is strongly in favor of a code of trade practices," Christie Benet, general counsel for the association pointed out in his application for a conference to be held at the earliest practicable date. "The new crop of cottonseed will begin to mature in August, and it is highly desirable that if a code is to be adopted it be put into practice as soon as possible."

That duty includes the obligation

The Blanton Company
ST. LOUIS
Refiners of
VEGETABLE OILS
Manufacturers of
SHORTENING
MARGARINE

to pay a fair price for the raw material, to manufacture efficiently, to eliminate waste, to sell the products at a fair price, to develop new uses, to approve and encourage sound and fair trade practices and to condemn and prevent bad and unfair practices.

"In order to perform that duty it is advisable to encourage proper economic and ethical principles in the industry, to the end that competition may be open and constructive and not secret and destructive."

COTTONSEED PRODUCTS CENSUS.

Cottonseed products manufactured and on hand at oil mills in the United States for the season of 1927-28 to June 30, 1928, are reported by the U. S. Department of Commerce as follows:

MANUFACTURED AUG. 1 TO MAY 31.

		Cake	Linters,
	Crude Oil	and Meal	Hulls
	Lbs.	Tons	Tons
U. S.	1,465,250,911	2,079,358	1,311,852
Alabama ..	94,723,662	131,688	86,250
Arizona ..	13,705,947	19,165	12,137
Arkansas ..	102,541,984	126,190	95,585
California ..	15,900,176	26,953	9,406
Georgia ..	147,143,041	197,800	126,813
Louisiana ..	52,982,267	71,820	47,479
Miss.	179,913,602	228,762	157,545
No. Car. ..	100,254,878	139,369	77,506
Oklahoma ..	117,392,623	182,662	102,440
So. Car.	69,034,467	99,101	52,084
Tennessee ..	85,391,821	107,162	81,946
Texas	463,284,413	717,172	440,508
All other..	22,781,928	31,514	22,545
			15,285

ON HAND AT MILLS MAY 31.

		Cake	Linters,
	Crude Oil	and Meal	Hulls
	Lbs.	Tons	Tons
U. S.	28,814,104	45,387	45,641
Alabama ..	134,372	1,683	2,312
Arizona ..	8,440	240	175
Arkansas ..	1,315,927	2,276	1,999
California ..	98,192	2,262	2,768
Georgia ..	829,859	3,366	4,074
Louisiana ..	210,560	624	997
No. Car.	299,107	5,401	2,277
Oklahoma ..	11,346,260	1,825	1,514
So. Car.	505,480	4,990	6,140
Tennessee ..	664,602	978	2,308
Texas	5,703,767	17,380	18,841
All other..	1,160,859	116	363
			1,359

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York July 17, 1928.

Extra tallow f.o.b. seller's plant, 8½ c lb.; Manila cocoanut oil, tanks, New York, 8½ c lbs.; Manila cocoanut oil, tanks, coast, 8½ c lb.; Cochin cocoanut oil, barrels, New York, 10½ c lb.

P. S. Y. cottonseed oil, barrels, New York, 12% @ 12½ c lb.; crude corn oil, barrels, New York, 11% @ 12 c lb.; olive oil foots, barrels, New York, 10½ c lb.; 5 per cent yellow olive oil, barrels, New York, \$1.25 @ 1.30 gal.

Crude soya bean oil, barrels, New York, 11% @ 12½ c lb.; palm kernel oil, barrels, New York, 9¾ c lb.; red oil, barrels, New York, 9¼ @ 9¾ c lb.; Nigre palm oil, casks, New York, 8@8½ c lb.; Lagos palm oil, casks, New York, 8½ @ 8½ c lb.; glycerine (soaplye), 7½ c lb.

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the ten months ended May 31, 1928, with comparisons for the same period last year, are reported by the U. S. Census Bureau as follows:

	1928.	1927.
Oil, crude, lbs.....	47,496,693	33,477,148
Oil, refined, lbs.....	8,878,442	17,631,347
Cake and meal, tons....	308,556	459,799
Linters, running bales....	169,222	226,383

CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for the first six months of 1928, with comparisons, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS

(A) (1) PRODUCED.

	1928. Pounds.	1927. Pounds.
January	190,557,000	145,790,000
February	217,354,000	120,492,000
March	194,583,000	129,334,000
April	127,075,000	125,723,000
May	140,414,000	131,693,000
June	Not available	151,008,000

Total Not available 807,032,000

CONSUMED.

(B) (2) EXPORTS.

	1928. Pounds.	1927. Pounds.
January	72,753,603	61,395,422
February	82,448,331	51,618,642
March	83,458,813	54,814,378
April	58,624,000	69,991,408
May	58,254,763	66,313,615
June	Not available	68,444,917

Total Not available 372,574,786

DOMESTIC.

	1928. Pounds.	1927. Pounds.
January	88,651,397	67,810,574
February	97,830,669	61,346,358
March	67,700,187	59,553,622
April	59,868,331	48,189,592
May	69,174,237	53,006,335
June	Not available	47,221,063

Total Not available 337,131,214

TOTAL.

	1928. Pounds.	1927. Pounds.
January	161,405,000	129,206,000
February	180,278,000	112,963,000
March	151,159,000	114,368,000
April	118,493,000	118,181,000
May	127,429,000	119,320,000
June	Not available	115,666,000

Total Not available 709,706,000

STOCKS HELD END OF MONTH.

	1928. Pounds.	1927. Pounds.
On hand beginn'g of year	54,855,000	49,092,000
January	84,007,000	54,570,000
February	121,082,000	77,108,000
March	164,775,000	92,066,000
April	173,088,000	99,011,000
May	186,073,000	111,976,000
June	214,465,000	147,318,000

(A) Includes entire production, both neutral and other edible, by federally inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on the farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(1) Source: U. S. Bureau of Agricultural Economics.

(2) Source: U. S. Bureau of Foreign and Domestic Commerce.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended July 14, 1928:

Point of origin.	Commodity.	Amount.
Canada—Calf carcasses	1,692
Canada—Dressed calves	890
Canada—Mutton	1,383 lbs.
Canada—Frozen beef	15,118 lbs.
Canada—Frozen veal	114 lbs.
Canada—Beef tongues	2,628 lbs.
Canada—Smoked pork	312 lbs.
Canada—Meat livers	20,240 lbs.
Canada—Meat products	3,284 lbs.
Italy—Sausage	608 lbs.
Italy—Smoked pork	214 lbs.
Holland—Hams	3,909 lbs.
Germany—Sausage	878 lbs.
Germany—Smoked ham	181 lbs.

COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, July 1, 1928, to July 18, 1928, none.

Vegetable Oil Markets

WEEKLY REVIEW

Market Quiet — Undertone Steady — Outside Markets Irregular — Cash Trade Slow — Crude Nominal — Cotton Reports Better — Sentiment Mixed.

Operations in cotton oil futures on the New York Produce Exchange the past week continued on a moderate scale, the market lacking speculative leadership. Outside interest was limited, but prices, nevertheless, showed little change compared with a week ago, the result of persistent support to the nearby deliveries, from refiners' brokers. Commission and wire house trade was on both sides, and in the main switching nearby oil to the futures. Some liquidation and selling materialized on a lower range in cotton and better cotton crop advices from the south.

A continuation of slow cash trade was a feature, but refiners were again buying the nearby deliveries outright, and there was little or no hedge pressure on the futures. Sentiment as a whole was mixed, but there was no disposition in evidence to press the market. The buying of the nearbys was looked upon as an effort, in part, to keep the market in a stabilized condition, although it was true that this absorption represented the lifting of nearby hedges.

There were no further deliveries on July contracts. While a moderate short interest exists the tendency was to hang on pending developments. The lard market displayed a little better tone, while corn ruled firm. The lard stocks began to decrease in a small way, while the new corn crop outlook remains ideal, with the weather the past week very satisfactory. Climatic conditions in the south were, to a large extent, favorable. This served to restrict buying power in oil.

The professional element were on both sides but their operations repre-

sented efforts at scalping the market. On the declines some profit taking was in evidence, but a majority could see little in the situation on which to take hold. With prospects of larger private cotton estimates in the near future, there was a tendency to look for the market to drag slightly lower.

Better Consumption Expected.

The trade, however, is not inclined to fix ideas on the possible new crop as yet. It is realized that the weather the balance of this month and all of next month is of prime importance as far as the new crop is concerned. A bearish construction was placed on the June Government report which was below all expectations on consumption but which showed a visible stock of 1,137,000 bbls., or 158,000 bbls. less than the same time last year. July consumption is expected to be slightly better than in June or around 250,000 bbls. With the present visible stocks this points to a carryover at the end of the season or around 900,000 bbls.

While the stocks of old oil are large, they are slightly less than last year, and again are found to be in the strong-

est hands of the trade. As a result, there is no pressure of actual oil on the market. This, however, has little effect at the moment owing to the new crop uncertainties. Should the immediate future indicate a large cotton crop, the market would undoubtedly experience active hedge pressure, but should the outturn of new cotton prove moderate to small, the feeling is that present prices would be enhanced somewhat.

The consuming element has been out of the market the past two weeks and is showing a tendency to work on stocks on hand or supplies bought for shipment. The result is that fresh buying has been on a hand-to-mouth scale. Consumers' stocks are not large, however, and there appears to be every likelihood that the consumer will be forced into the market in a broader way within the next two weeks or so.

Crude Trade Slow.

There has been little or nothing going on in crude oil. Texas crude was quoted at 8 1/2c, however, and some of the refiners contend that the Texas crude situation will bear watching owing to the favorable crop outlook in that state.

The hog run has been more moderate and domestic cash trade fair. Hogs have held firmer, and with farm work on the increase, a further slowing up in the hog run would not be surprising. The Chicago mid-month lard stock statement showed a decrease of 1,118,204 lbs. in the supply the first half of this month. The stock, however, totals 119,087,694 lbs. against 120,205,898 lbs. the beginning of the month and 78,666,298 lbs. in mid-July last year.

COTTONSEED OIL—Market transactions:

Friday July 13, 1928.

	Range—	Closing—
Spot	Sales. High. Low. Bid. Asked.	1010 a . . .
July	1010 a 1020
Aug.	700 1023 1021 1023 1025
Sept.	500 1035 1030 1032 a 1033
Oct.	500 1050 1049 1051 a 1055
Nov.	1053 a 1058
Dec.	200 1055 1055 1055 a
Jan.	100 1056 1056 1056 a
Feb.	1060 a 1066

Total Sales, including switches, 2,000 bbls. P. Crude S. E. Nominal.

ASPEGREN & CO., Inc.

PRODUCE EXCHANGE BLDG.

BROKERS

NEW YORK CITY

REFINED

COTTON SEED OIL

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ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

July 21, 1928

The New Orleans Refined Cotton Seed Oil Market

offers every modern facility to the trade, carrying a large volume of business, with prompt and satisfactory executions.

Effective August 1, 1928, the charge for receiving, storing, sampling, weighing, fire insurance and certifying refined cotton seed oil for each contract of 30,000 pounds up to and including TEN contracts, will be \$18.00. For each additional contract, \$15.00.

Storage on each contract of 30,000 pounds shall be \$18.00 for the first month or fraction, commencing the day after date of warehouse receipt; thereafter, 50 cents per day.

There are five bonded and licensed storage yards.

The New Orleans contract is the only future contract in the world protected by an indemnity bond guaranteeing weight, grade and quality at time of delivery.

New Orleans Cotton Exchange Trade Extension Committee

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
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MOONSTAR Cocoanut Oil
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NEW YORK CITY

Brokers Exclusively ALL VEGETABLE OILS In Barrels or Tanks

COTTON OIL FUTURES On the New York Produce Exchange

Saturday, July 14, 1928.

	—Range—	—Closing—			
	Sales.	High.	Low.	Bid.	Asked.
Spot	1010	a	1030
July	1023	1023	a	1026
Aug.	100	1031	1031	1031	a
Sept.	100	1050	1050	1050	a 1053
Oct.	100	1056	1055	1055	a 1057
Nov.	300	1056	1055	1055	a 1058
Dec.	1057	1057	1058	a 1075
Feb.	1060	1060	1060	a 1075

Total Sales, including switches, 600 bbls. P. Crude S. E. Nominal.

Monday, July 16, 1928.

	—Range—	—Closing—			
	Sales.	High.	Low.	Bid.	Asked.
Spot	1020	a	1050
July	1020	1020	a	1040
Aug.	600	1022	1021	1021	a 1023
Sept.	1200	1031	1029	1031	a 1033
Oct.	700	1050	1048	1050	a 1052
Nov.	1051	a	1055
Dec.	800	1054	1050	1052	a
Jan.	1200	1055	1052	1053	a 1056
Feb.	1055	1055	1055	a 1065

Total Sales, including switches, 4,500 bbls. P. Crude S. E. Nominal.

Tuesday, July 17, 1928.

	—Range—	—Closing—			
	Sales.	High.	Low.	Bid.	Asked.
Spot	1015	a	1040
July	1020	a	1025
Aug.	1400	1021	1021	1021	a 1023
Sept.	1800	1031	1029	1031	a
Oct.	1700	1048	1047	1048	a 1053
Nov.	1049	a	1054
Dec.	400	1050	1047	1051	a 1053
Jan.	1100	1052	1047	1052	a
Feb.	1055	a	1065

Total Sales, including switches, 6,400 bbls. P. Crude S. E. Nominal.

Wednesday, July 18, 1928.

	—Range—	—Closing—			
	Sales.	High.	Low.	Bid.	Asked.
Spot	1025	a	1050
July	100	1025	1025	1025	a 1030
Aug.	500	1022	1021	1021	a
Sept.	900	1035	1032	1035	a
Oct.	200	1054	1052	1054	a
Nov.	1053	a	1058
Dec.	1054	a	1058
Jan.	300	1057	1055	1056	a 1060
Feb.	1060	a	1070

Total Sales, including switches, 2,000 bbls. P. Crude S. E. Nominal.

Thursday, July 19, 1928.

	—Range—	—Closing—			
	Sales.	High.	Low.	Bid.	Asked.
Spot	1010	a	1040
July	1020	1020	1012	a 1020
Aug.	1020	1018	1017	a 1018
Sept.	1033	1028	1028	a	1028
Oct.	1050	1047	1048	a	1050
Nov.	1048	a	1054
Dec.	1046	1046	1048	a	1051
Jan.	1050	a	1055
Feb.	1051	a	1059

Total sales, 8,500 barrels.

See page 42 for later markets.

COCOANUT OIL—The market presented little change the past week. Fair buying interest was in evidence, but in the main buyers and sellers were slightly apart. Offerings were firmly held, however. At New York, tanks were quoted at 8½c, while Pacific coast tanks were 8¾c asked.

SOYA BEAN OIL—Demand was moderate, but the market very steady owing to limited selling pressure. New York tanks were quoted at 10½c; barrels, 12¼@12½c; Pacific coast tanks, 9½c.

CORN OIL—Offerings were moderate and the market quiet but firm, with prices quoted at 9¼c f.o.b. mills.

PALM OIL—Nearby business was limited by smallness of offerings, while the larger importers were not offering nearby shipments from abroad to any extent. At New York, July-August Nigre was quoted at 7½c and July-August Lagos at 8c.

PALM KERNEL OIL—A fair volume of trade and a very steady market was noted the past week. New York tanks were quoted at 8½c and drums at 9c.

OLIVE OIL FOOTS—Demand was rather inactive, but prices held steadily, with spot foots New York quoted nominally at 9¾c and futures, 9½@9¾c.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal. COTTONSEED OIL—Demand continues very moderate on the spot at New York. Prices are quoted nominally at ¼ to ½ over July. New York store stocks in mid-July were 15,475 bbls. The crude markets have been purely nominal, although Texas crude was quoted at 8¾c.

MARGARINE MATERIALS USED.

Oleomargarine produced and the materials used in its manufacture during May, 1928, with comparisons for the same month last year, were as follows, according to the U. S. Bureau of Internal Revenue:

	May, 1928 Lbs.	May, 1927 Lbs.
Total production uncolored oleomargarine	22,441,087	19,637,034

	Ingredient schedule for uncolored oleomargarine:	
Butter	321,226	199,058
Cocoanut oil	11,155,044	8,365,822
Corn oil	1,400
Cottonseed oil	1,918,360	1,833,691
Edible tallow	7,763	1,000
Milk	6,881,588	5,432,223
Mustard oil	4,040	5,468
Neutral lard	1,878,322	1,863,124
Oleo oil	3,229,023	3,735,428
Oleo stearine	436,923	407,706
Oleo stock	131,592	151,597
Palm oil	68,805	27,413
Palm-kernel oil	1,298	1,118
Peanut oil	372,257	238,680
Salt	1,887,414	1,681,808
Sesame oil	3,975	4,200
Soda	7,844	6,071
Vanilla extract	19	19

	Total	
Total production colored oleomargarine	1,303,383	1,270,734

	Ingredient schedule for colored oleomargarine:	
Butter	115	2,615
Cocoanut oil	457,886	363,616
Corn oil	1,036	1,709
Cottonseed oil	216,415	110,968
Edible tallow	5,000
Milk	573,047	480,105
Mustard oil	35
Neutral lard	249,242	163,185
Oleo oil	441,248	353,600
Oleo stearine	16,758	34,258
Oleo stock	10,265	16,648
Palm oil	21,803	11,973
Peanut oil	23,259	22,067
Salt	130,960	103,551
Soda	168	110

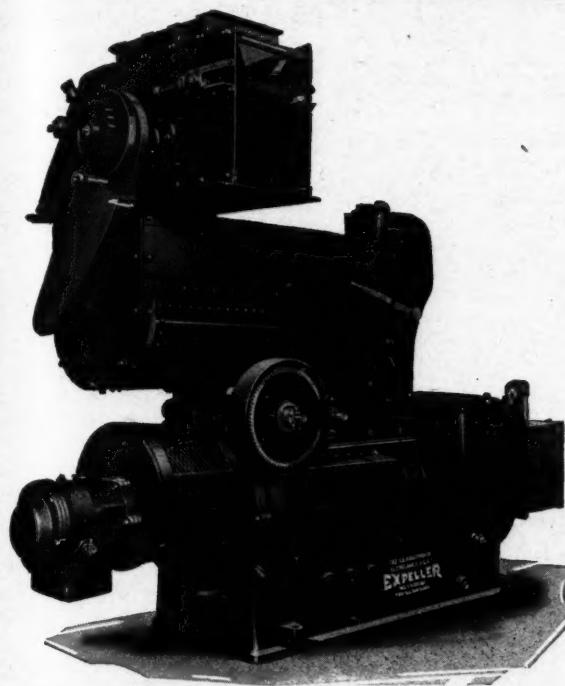
	Total	
Total	2,142,822	1,674,073

MAY MARGARINE PRODUCTION.

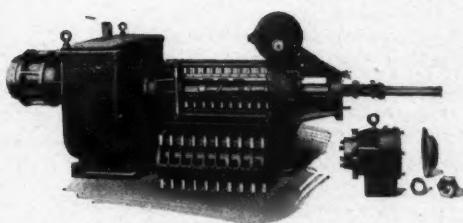
Production of margarine during May, 1928, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons for the same month last year, is given as follows:

	May, 1928.	May, 1927.
Uncolored margarine	22,441,087	19,637,004
Colored margarine	1,303,383	1,270,734

	Total	
Total	23,744,470	20,910,788



The New Anderson R. B. Crackling Expeller



Has Unusual Accessibility of All Parts

Read These Advantages

- (1) Pressure 6 tons per square inch.
- (2) Constant rate, forced feed.
- (3) Ammeter registers power.
- (4) One-fourth easier accessibility.
- (5) Special G. E. High Torque Motor.
- (6) Timken roller bearings running in oil.
- (7) Push button control.
- (8) Three times as strong yet weighs the same.
- (9) Choke arrangement replaces old cone point.

THE illustration above at the right demonstrates the unusual accessibility of all parts in the new Anderson R. B. Expeller. This illustration shows the parts that are necessary to take off in order to remove the shaft. By removing $\frac{1}{2}$ of the barrel, the nut, lock washer, cap and thrust bearing, the main shaft is easily removed. It is not necessary to disturb any other part of the expeller in order to reach the shaft. In the illustration, the spline which drives the shaft can easily be seen.

This is the only type of machine in which it is possible to remove the shaft without practically dismantling the whole machine.

This ease of accessibility is just one of the many big improvements in the New Anderson Expeller. Read the other advantages as given in the list at the left.

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The V. D. Anderson Company

1946 West 96th St.



Cleveland, Ohio

July 21, 1928.

The Week's Closing Markets

FRIDAY'S CLOSINGS Provisions.

Hog products were easier the latter part of the week due to increased pressure from packers and warehousemen. Hogs steady to firm; receipts moderate; commission houses good buyers of lard on the bullish interpretation of agricultural department's mid-summer hog review.

Cottonseed Oil.

Cotton oil more active and weaker on liquidation due to lower cotton and lard and good weather in the south. Locals pressed the market and the south sold new crop, refiners buying nearby shorts and shorts the later months. July sold 10 points over August. Texas crude quoted nominally at 8½c.

Quotations on cottonseed oil at New York, Friday noon were: July \$10.12@10.20; Aug., \$10.13@10.15; Sept., \$10.25@10.26; Oct., \$10.36@10.37; Nov., \$10.30@10.35; Dec., \$10.28@10.30; Jan., \$10.29; Feb., \$10.30@10.45.

Tallow.

Tallow, extra, 8½c bid.

Stearine.

Oleo stearine, 10¼c.

FRIDAY'S GENERAL MARKETS.

New York, July 20, 1928.—Spot lard at New York: prime western, \$12.75@12.85; middle western, \$12.60@12.70; city, 12½c; refined Continent, 13¼c; South American, \$14.25; Brazil kegs, \$11.25; compound, \$12.25.

BRITISH PROVISION CABLE

(Special Cable to The National Provisioner.)

Liverpool, July 20, 1928.

General provision market firm. Spot prices advanced sharply on A. C. hams but failed to attract offerings from American packers. Good demand for picnics; square shoulders still improving. Pure lard quiet but firm.

Today's prices are as follows: Liverpool shoulders, square, 82s; hams, American cut, 102s; hams, long cut, 104s; Cumberland cut, 92s; short backs, 90s; picnics, none; bellies, clear, 89s; Canadian, 100s; spot lard, 63s 6d; Wiltshire, none.

EUROPEAN PROVISION CABLES.

The market at Hamburg for the week ended July 14, is rather quiet, says James T. Scott, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the United States Department of Commerce. Receipts of lard for the week were 1,160 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 95,000, at a top Berlin price of 15.79 cents a pound, compared with 82,000, at 14.06 cents a pound, for the same week last year.

The Rotterdam market is slightly firmer with an improved demand.

The market at Liverpool is firm with demand improving. Stocks remain light with exception of refined lard in boxes.

The total of pigs bought in Ireland

for bacon curing was 23,000 for the week.

The estimated slaughter of Danish hogs for the week ended July 13, 1928, was 84,000.

ARGENTINE CATTLE KILL.

The Argentine cattle kill for the first 5 months of 1928 was smaller than during the same period of 1927, according to recent reports of the Department of Agriculture of Argentina. The slaughter of cattle, sheep and hogs for May and for the first 5 months of the year, with comparisons, are reported as follows:

	May, 1928.	May, 1927.	First 5 mos., 1928.	First 5 mos., 1927.
Cattle killed	234,327	261,722	1,279,140	1,521,400
Cattle exported	168,507	209,271	971,139	1,264,886
Sheep killed	272,515	324,819	2,175,991	2,049,103
Sheep exported	246,621	302,724	2,012,064	1,903,495
Hogs killed	40,737	28,431	99,661	83,381
Hogs exported	5,025	1,019	12,191	9,241

PORK PRODUCTS EXPORTS.

Exports of pork products from the principal ports of the United States during the week ended July 14:

HAMS AND SHOULDERS, INCLUDING WILTSIRES.

	Week ended	Jan. 1, '28
	July 14, 1928.	July 14, 1928.
To Belgium	2,185	1,620
United Kingdom	2,144	1,267
Other Europe	5	20
Cuba	7	20
Other countries	20	313

BACON, INCLUDING CUMBERLAND.

Total	2,217	2,087	1,947	73,208
To Germany	163	150	50	6,768
United Kingdom	1,395	1,730	1,721	32,551
Other Europe	597	202	172	21,531
Cuba	9	—	—	8,230
Other countries	53	5	4	4,128

LARD.

Total	11,048	9,622	11,894	412,198
To Germany	3,122	3,166	3,859	96,942
Netherlands	204	958	1,122	22,553
United Kingdom	4,374	3,803	4,765	143,537
Other Europe	915	341	216	44,478
Cuba	1,468	805	1,350	42,436
Other countries	965	549	582	62,252

PICKLED PORK.

Total	319	431	200	15,284
To United Kingdom	102	97	115	2,803
Other Europe	59	90	8	963
Canada	101	135	48	3,661
Other countries	57	109	20	7,857

TOTAL EXPORTS BY PORTS.

	Week ended	July 14, 1928.		
Hams and shoulders, Bacon, Lard, pork	2,185	2,217		
M lbs. M lbs. M lbs. M lbs.	2,185	2,217	11,048	233
Boston	—	14	168	—
Detroit	1,391	772	1,311	122
Port Huron	699	220	1,233	—
Key West	6	—	1,140	32
New Orleans	21	12	1,293	25
New York	68	1,199	5,702	59
Philadelphia	—	—	201	—
Portland, Me.	—	—	—	—

DESTINATION OF EXPORTS.

	Hams and shoulders, Bacon, Lard, pork	M lbs. M lbs. M lbs.
Exported to:		
United Kingdom	2,144	1,395
Liverpool	806	945
London	392	165
Manchester	48	—
Glasgow	525	118
Other United Kingdom	378	167
Exported to:		
Germany (total)	3,122	2,921
Hamburg	—	201
Other Germany	—	—

Packer Act Held Void

Power to Fix Livestock Commission Rates Is Unconstitutional

In a decision rendered on July 14, 1928, at Omaha, Neb., B. H. Dunham, federal master in chancery, held unconstitutional that portion of the Packers and Stockyards Act of 1921 giving the Secretary of Agriculture power to prescribe rates to be charged by livestock commission firms.

The findings of the master in chancery must go before a federal court of three judges to be sustained or reversed.

The case was brought originally by

three Omaha commission firms against the Secretary of Agriculture, the Attorney General and the United States district attorney to prevent the enforcement of an order prescribing the maximum schedule of rates which might be charged by commission men at the Omaha market. The maximum rate fixed by the Secretary averaged about \$3.50 per car less than the prevailing rate.

Eighty-nine additional plaintiffs, through the National Livestock Exchange, joined in the suit. Hearings were begun on the case in July, 1927, in the course of which much evidence has been presented. The decision of the master in chancery against the constitutionality of this part of the act was the result.

SINGAPORE WANTS BEEF FATS.

An outlet for 20 to 30 tons a month of beef "drippings" exists in Singapore, Straits Settlement, the Department of Commerce says. This product is for use in local biscuit factories, and must be of a rich golden color and of such quality as to keep in a tropical climate for at least two months without becoming rancid. More detailed advice regarding this can be secured from the Foodstuffs Division, Department of Commerce, Washington, D. C.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to July 20, 1928, show exports from the country were as follows: To England, 86,150 quarters; to the Continent, 13,976; others, none.

Exports of the previous week were as follows: To England, 227,448 quarters; to the Continent, 49,783; others, none.

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ended July 14, 1928, were 4,796 metric tons, according to cable advices to the U. S. Department of Commerce, all of which went to England.

HULL OIL MARKET.

Hull, England, July 20, 1928.—(By Cable).—Refined cottonseed oil, 37½; crude cottonseed oil 32s 3d.

Hide and Skin Markets

Chicago.

PACKER HIDES—There has been little activity in packer hides the past week. Packers are closely sold up and there is no disposition to force sales. Branded hides also are well sold up. During the middle of the week one big packer sold 13,000 Julys, including butt branded steers and heavy Texas and Colorados, at prices unchanged from last week, 24c being received for the butt branded and Texas and 23½c for the Colorados.

Some native hides are being offered, including native steers, heavy cows and light cows, at 24½c.

One sale of 4,000 July light native cows and extreme light native steers has been reported at 24c f.o.b. shipping point.

SMALL PACKER HIDES—The small packer hide market shows little change from last week. One country packer sold his July production, including light native cows and extreme light native steers, at 24c. During the latter part of last week one local killer moved 8,000 Julys at 25c for natives and 24c for branded. Another also sold his Julys, about 2,000, at these prices.

COUNTRY HIDES—The country hide market is quiet in sympathy with the packer markets. Dullness prevails locally and at outside points. The situation appears to be a waiting one with buyers showing no interest.

Offerings of all weights at 21c selected, delivered, have found no buyers. Extremes are quoted at 24c, with some offers at 23½c. Buffs can be had at 21c, or ½c down from last week, but no sales are reported.

CALFSKINS—Last sales of packer calfskins reported was one of June take off at 31½c. Little interest is being shown and the market is considered to top at 31c.

Chicago city calfskins are quoted 28½@29c. Some business is reported to have passed in a small lot at 29c but this is not confirmed. More are offered at this figure, with buyers' views not over 28½c.

First salted Chicago city kips are quoted nominally at 27@27½c. Outside cities nominally around 26½@27c. Mixed cities and countries around 25c.

HORSEHIDES—The market is steady with choice renderers being held at \$8.00; mixed city and country hides, \$7.00@7.50.

SHEEPSKINS—Big packer shearlings quotable at \$1.35, the price last paid. Up to \$1.40 is being asked. Last trading in the local market in small packer lambs was at \$2.15. This was for desirable pelts. Some sales of outside small packer lambs have been made at \$1.50. Pickled skins are quiet; big packer lambs quoted at \$10.50@10.75.

PIGSKINS—No. 1 pig skin strips generally quoted at 10@10½c. Gelatine stocks are quiet as is usual at this season; quoted nominally around 4c.

New York.

PACKER HIDES—One sale of 4,000 native steers is reported at 24½c which has been the only sale this week to date. June stocks are well cleaned up and packers are apparently waiting until end of month before offering.

COUNTRY HIDES—Quietness continues in this market, with tendencies easier. There have been no sales on which to base quotations. Good buff weights are generally priced around 21½c, and good 24-25 lb. extremes are held at 24@24½c.

CALFSKINS—There are no new developments in this market, which is well cleaned up. Last trading was in 5-7 lbs. at \$2.40; 7-9 lbs. at \$3.10, and 9-12 lbs. at \$4.10.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ended July 14, 1928, with comparisons, as follows:

	Week ended July 14.	Prev. week.	Cor. week.
Western dressed meats:			1927.
Steers, carcasses	5,818½	4,038	7,640½
Cows, carcasses	451½	393	306
Bulls, carcasses	81	60	87
Veals, carcasses	7,450	6,484	4,240
Lambs, carcasses	20,924	18,262	15,316
Mutton, carcasses	2,103	2,760	574
Beef cuts, lbs.	107,887	95,149	533,704
Pork cuts, lbs.	659,730	921,681	1,146,618

Local slaughters:

Cattle	9,160	9,611	9,754
Calves	14,272	14,288	14,712
Hogs	38,553	32,386	40,156
Sheep	60,194	50,829	62,178

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., for the week ended July 14, 1928, with comparisons, were as follows:

	Week ended July 14.	Prev. week.	Cor. week.
Western dressed meats:			1927.
Steers, carcasses	1,901	1,968	2,138
Cows, carcasses	925	733	674
Bulls, carcasses	264	377	249
Veals, carcasses	1,848	1,560	950
Lambs, carcasses	10,624	8,957	7,480
Mutton, carcasses	876	797	502
Pork, lbs.	206,277	301,446	313,039

Local slaughters:

Cattle	1,422	1,186	1,846
Calves	2,487	1,831	2,961
Hogs	13,630	10,413	15,986
Sheep	13,338	4,584	5,018

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection for the week ended July 14, 1928, with comparisons, are officially reported as follows:

	Week ended July 14.	Prev. week.	Cor. week.
Western dressed meats:			1927.
Steers, carcasses	2,200	2,195	3,172
Cows, carcasses	1,242	1,117	1,847
Bulls, carcasses	42	42	42
Veals, carcasses	1,182	1,007	511
Lambs, carcasses	11,014	11,955	10,873
Mutton, carcasses	801	639	129
Pork, lbs.	182,152	415,901	261,119

Local slaughters:

Cattle	1,224	1,162	1,345
Calves	1,545	1,629	1,848
Hogs	14,751	10,532	19,037
Sheep	2,944	4,354	5,315

LIVESTOCK AT 67 MARKETS.

Receipts and disposition of livestock at 67 leading markets during June, 1928, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

CATTLE.

Total	Receipts, years, 1923-1927	Local slaughter, years, 1923-1927	Total shipm'ts, years, 1923-1927
1,056,963	1,186,598	655,800	477,527

CALVES.

Total	Receipts, years, 1923-1927	Local slaughter, years, 1923-1927	Total shipm'ts, years, 1923-1927
501,195	361,300	146,534	130,800

HOGS.

Total	Receipts, years, 1923-1927	Local slaughter, years, 1923-1927	Total shipm'ts, years, 1923-1927
3,547,563	2,268,926	1,290,362	1,271,018

SHEEP AND LAMBS.

Total	Receipts, years, 1923-1927	Local slaughter, years, 1923-1927	Total shipm'ts, years, 1923-1927
1,912,973	1,020,332	904,860	740,301

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended July 14, 1928, 3,328,000 lbs.; previous week, 2,461,000 lbs.; same week, 1927, 3,835,000 lbs.; from January 1 to July 14, 120,836,000 lbs.; same period, 1927, 127,791,000 lbs.

Shipments of hides from Chicago for the week ended July 14, 1928, 3,731,000 lbs.; previous week, 3,443,000 lbs.; same week, 1927, 5,469,000 lbs.; from January 1 to July 14, 124,955,000 lbs.; same period, 1927, 144,447,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended July 20, 1928, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended July 20, '28.	Previous week	Cor. week.
Spr. nat. stra.	@26½	@27½	24½@25½
Hvy. nat. stra.	@24½	@24½	22½@23½
Hvy. Tex. stra.	@24	@24	20½@21
Heavy butt brnd'd stra.	@24	@24	20½@20½
Hvy. Col. stra. strs.	@23½	@23½	@20
Brnd'd cows.	@24	@24	21@21½
Hvy. nat. cows	@24½	@24½	22@22
Lt. nat. cows	@24½	@25	24@24
Nat. bulls...	@18½	@18½	17@17½
Brnd'd bulls...	@17	16	17@17½
Calfskins...	@31	31½@32	27½@28
Kips, nat. ...	@29½	29	26@26½
Kips, ov-wt...	@28	@28	26@26
Kips, brnd'd...	@7	7	7@7½
Skunks, reg. ...	@1.80	1.85@1.90	1.50@1.55
Skunks, hris. ...	@75	@75	@60@60
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.

Nat. all-wts...	@25	@25	24@24½
Brnd'd...	@24	@24	20½@21½
Nat. bulls...	@18	@18	17@17
Brnd'd bulls...	@17	@17	16@16
Calfskins...	@28½	29	26@26
Kips...	@27	27	24@24½
Slunks, reg. ...	@1.55	1.60@1.65	1.20@1.25
Slunks, hris. ...	@60	@60	@55

COUNTRY HIDES.

Hvy. steers ..	@21	@20½@21	@18
Hvy. cows ..	@18	@18½@20	@18
Buffs ..	@21	21½@22½	20@20½
Extremes ..	23½@24	24	22@23
Bulls ..	@15½	16	16@16
Calfskins ..	@24	25	20@21
Kips ..	@24	24	20@21
Lt. calf ..	1.60@1.75	1.60@1.75	1.15@1.15
Deacons ..	1.60@1.75	1.60@1.75	1.15@1.15
Slunks, reg.70@.65	.75@.75	.60@.65
Slunks, hris.25@.30	.25@.30	.15@.25
Horsehides ..	7.25@8.00	7.00@8.50	6.50@7.50
Hogskins ..	.90@.95	.90@.95	.65@.70

SHEEPSKINS.

Pkr. lambs
Snl. pkr. lambs	@1.50
Pkr. sheariags.	1.35@1.40	1.35@1.40	1.15@1.20
Dry pelts ..	.30@.32	.30@.32	.25@.25

What is the best method of handling hides, and why? Ask the "Packer's Encyclopedia," the meat packer's dictionary and guide.

July 21, 1928

July

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., July 19, 1928.

CATTLE—Compared with week ago, all grades light yearlings and good to choice grades light steers, 25 to 50c higher. Prices reached new high levels for season. Lower grade light steers and all except strictly choice medium weights and heavies, mostly 50c lower, spots 75c or more down, inbetween grade weighty steers scaling over 1,150 lbs. showing most loss. All grades she stock, strong to 50c higher, better grades heifers showing most advance; bulls, easy; vealers, \$1.00 lower; week's extreme top, \$16.70 paid for yearlings; numerous loads, including mixed yearlings, \$16.50 to \$16.65; light heifers, up to \$16.60; best weighty steers, \$16.40; practical top at close, \$16.00; rough heavies, \$15.00@15.50; most grass steers, \$14.00 down to \$12.00 on killer account; grass Canadians, scaling about 1,225 lbs., \$13.50. Most grass cows closed at \$7.50@10.25; grain feds, up to \$12.50; low cutters, \$6.00@6.25; weighty sausage bulls, \$9.00@9.25; light vealers, \$14.00@15.00; inbetween grade yearlings bringing a sharp premium over comparable grade medium weight and weighty steers.

HOGS—Hog prices advanced 15@25c early in the week, establishing a new top for the year to date and since last October at \$11.70, then showed a corresponding decline late in the period and are little changed for the week. Heavy butchers, however, are 10@15c lower. Shippers and small packers centered their buying activity on choice light and medium weight hogs, consequently the spread on a weight basis widened. Today's top, \$11.60; bulk good and choice 170 to 240 lb. weights, \$11.25@11.50; 260 to 350 lb. averages,

\$11.00@11.30; 140 to 160 lbs., \$10.50@11.25; packing cows, \$10.00@10.35; smooth sows on butcher order, up to \$10.50; pigs, mostly \$9.50@10.25.

SHEEP—Although fat lamb values reacted upward when supplies fell off late, early downturns were not all recovered, closing values being steady to 25c lower and \$1.00@1.25 below the high time in July. Sheep, strong to 25c higher under small supplies, heavies up most; top range lambs, \$15.85; bulk, \$15.50@15.65; best natives, \$15.50; bulk, \$15.00@15.25; throwouts, \$11.00@11.50 mostly; top fat ewes, \$7.00.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., July 19, 1928.

CATTLE—Better grades fed steers and yearlings met fairly broad demand and finished the week at strong to 25c higher levels, while short fed natives and fed grassers ruled uneven, but mostly around steady. Common to medium straight grass steers were numerous and closed weak to 25c lower. Slaughter cows held at steady to strong levels, and bull prices are steady to 25c off. Vealers and calves declined around \$1.00 with the late veal top at \$13.00. Choice grades of yearlings, medium weight and heavy steers reached the week's top of \$16.00 and the bulk of the native grain-feds cleared from \$14.25@15.75. Fed western grassers ranged from \$12.50@14.00, and straight grassers brought \$9.50@12.00.

HOGS—Considerable unevenness featured the hog market during the week. Prices on most offerings scaling from 180-lbs. up are 10@15c lower than a week ago, while lighter weights met a broad demand with final prices, 15@25c higher. At the close, choice 215-240 lb. weights sold at \$11.10 which is the low

spot of the week. Choice 160-lb. weights reached \$10.90 on late days. Packing grades are 10@15c higher, with a few smooth sows up to \$10.00.

SHEEP—Fat lambs were under pressure and prices declined 50@75c against last Thursday, while mature classes were scarce at generally steady rates. Best western lambs stopped at \$15.25 and others went at \$14.60@15.00. Desirable natives sold up to \$14.75, with the bulk at \$14.25@14.50, fat ewes reached \$6.75, but the majority sold from \$6.50 down.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., July 19, 1928.

CATTLE—All weights and grades of fed steers and yearlings met with broad urgent demand early in the week and prices advanced around 25c, with choice yearlings, in extremes, 35@40c higher. Yearlings and light steers held the advance on later days, while weighty steers and medium weights lost practically all the early strength. Heifers show a comparable upturn with yearling steers, and cows held mostly steady, some lower grades being 15@25c lower. Veal prices declined \$1.00. Tops for week: yearling steers, \$16.35; medium weights, \$16.25; weighty steers, \$16.15.

HOGS—Increased receipts locally met with a ready clearance early in the period under review, while weakness developed towards the close, under a restricted demand from all quarters. Compared with a week ago, current prices reflect a 15@25c decline on all classes. Thursday's top, stopped at \$10.85, paid for 230-lb. weights.

SHEEP—An increased movement of fat lambs locally, coupled with bearish outside news, developed weakness. Compared with a week ago, fat lambs reflect a 50c decline. Sheep ruled steady throughout.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., July 19, 1928.

CATTLE—Compared with one week ago, native steers at \$15.50 and up sold strong to 25c higher; other natives, steady to 50c lower, according to finish. Western steers, 25@50c lower; mixed yearlings and heifers, 25c lower; choice cows, all cutters and medium bulls, steady; other cows, 25c lower; good and choice veals, 75c lower. Tops for week: 1,147 and 1,337-lb. matured steers, \$16.25; 891-lb. yearlings, \$15.85; 669-lb. heifers, \$15.50; 836-lb. mixed yearlings, \$15.25; 1,147-lb. Kansas grass steers, \$12.75; 1,018-lb. Oklahoma steers, \$11.50; 1,009-lb. Texas steers, \$10.90.

HOGS—During the week big packers were in a bearish mood, buying mostly on late rounds and with limited outside orders today, another loss was recorded, with the general market 25@35c under last Thursday. Today's top, \$11.45.

SHEEP—Fat lambs trended lower the fore part of the week, but with stronger markets Wednesday and today, part of the loss was recovered. Compared with one week ago, fat lambs ruled 25c lower, with culls and sheep steady.

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July 21, 1928.

45

THE NATIONAL PROVISIONER

SIOUX CITY

(Special Letter to The National Provisioner.)

Sioux City, Ia., July 18, 1928.

CATTLE—Receipts for the first half of the week was 10,000 head, the bulk being made up of steers and yearlings of choice quality. The market in this division ruled 50c higher, all other classes being 25c higher. Yearlings, in car lots, sold in straight lots at \$16.40, with many sales recorded at \$16.00 and over. Only common steers and yearlings sold down to \$13.50. Butcher cattle in all classes showed a 25c advance, heifers selling up to \$15.75 in car lots. Veals sold at \$8.00@14.00.

HOGS—Three day receipts, 29,000; market strong to 25c higher. Shipping demands strong. Best strongweight butchers today, \$11.20, with the bulk of the better finished butchers of all weights at \$10.65@11.10; smooth sows, \$9.65@9.85; rough and unfinished hogs, \$9.25@9.50; stags, \$8.75@9.00.

SHEEP—Receipts light; lamb market steady; aged sheep, 25c lower.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

South St. Paul, Minn., July 18, 1928.

CATTLE—Sharp advances of 25@50c featured the fed steer and yearling trade, while other classes, under light supplies after the opening, finished strong to 25c up. A new high of \$15.75 was reached on heavy steers and \$15.65 on yearlings, with the bulk of all weights \$14.00@15.50; inbetween and grassy kinds, \$11.75@13.00. She stock bulked at \$7.25@8.50 for cows, \$8.50@

11.00 for heifers, and \$5.75@6.50 for cutters. Bulls finished at \$8.00@8.60; vealers, mostly \$14.50 or steady to 50c lower than a week earlier on these.

HOGS—Upturns of 40@50c were scored in the hog house and top butchers sold at a new high for the year, or at \$11.25. The bulk of the lights and butchers went at \$11.00@11.25; packing sows, mostly \$9.50@9.75; pigs, \$9.25.

SHEEP—Further declines on lambs were in force this week, declines measuring 50c and placing best native lambs at \$14.00 and culs at \$9.50. Yearlings held at \$9.00@11.00; ewes, from \$4.00@6.00 or about steady.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., July 19, 1928.

CATTLE—A strengthened market for choice beef cattle and new high sales featured the week's trading. While there is no marked advance, some deals show 15@25c higher, which also applies to better grade butcher she-stock. Other killing classes are essentially unchanged. Choice, 1,000-lb. yearlings reached \$15.90, with 1,346-lb. beeves, \$15.50; light heifers, \$15.25; bulk fed steers and yearlings, \$14.75@15.40; short fed and warmed-up kinds, \$13.00@14.50; commonest grassers, \$9.35; others, largely \$10.25@10.85; choice beef cows, downward from \$11.50; grassy cows, \$7.50@9.00; all cutters, \$5.50@7.00; medium bulls, \$7.75@8.50; best vealers, \$13.00.

HOGS—Demand faltered at the mid-week and early gains were lost. Me-

dium weight butchers topped sparingly at \$11.00 and most 180-300 lb. weights turned at \$10.50@10.90. Packing sow values were unsettled, but averaged steady, ranging from \$9.25@9.75.

SHEEP—Lambs and yearlings showed strength after early dullness. However, lamb prices remain mostly 25@50c lower, with yearlings around 75c off. Top Idaho lambs commanded \$15.00 late, and most rangers turned from \$14.75@14.90; natives, mostly \$14.00@14.50; good fed Texas yearlings, \$11.50; sheep, steady; choice lightweight western ewes, \$6.75.

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at principal markets for week ended July 14, and comparative periods:

At 20 markets:

	Cattle.	Hogs.	Sheep.
Week ended July 14	227,000	546,000	223,000
Week ago	169,000	490,000	214,000
1927	235,000	598,000	285,000
1926	275,000	504,000	232,000
1925	284,000	558,000	283,000
1924	291,000	789,000	227,000

At 11 markets:

	Hogs.
Week ended July 14	500,000
Previous week	481,000
1927	533,000
1926	446,000
1925	498,000
1924	735,000

	Cattle.	Hogs.	Sheep.
Week ended July 14	168,000	411,000	178,000
Previous week	116,000	370,000	162,000
1927	183,000	443,000	183,000
1926	226,000	374,000	177,000
1925	222,000	423,000	181,000
1924	233,000	611,000	170,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle previous to 1927.

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Reference: National Stock Yards National Bank

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July 21, 1928.

RECEIPTS AT CENTERS

SATURDAY, JULY 14, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	300	4,000	2,500
Kansas City	500	1,000	...
Omaha	200	7,000	1,000
St. Louis	250	3,300	1,50
St. Joseph	100	2,500	1,500
Saint Paul	200	7,500	100
St. Paul	100	500	50
Oklahoma City	300	600	100
Fort Worth	600	200	100
Milwaukee	100	...	100
Denver	100	125	5,000
Louisville	100	500	500
Wichita	400	1,000	100
Indianapolis	100	6,500	400
Pittsburgh	100	500	...
Cincinnati	200	3,100	100
Buffalo	100	600	400
Cleveland	100	400	...
Nashville	100	400	800
Toronto	100	100	100

MONDAY, JULY 16, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	15,000	45,000	13,000
Kansas City	14,000	10,000	8,000
Omaha	9,500	12,000	15,000
St. Louis	6,000	14,000	7,500
St. Joseph	2,500	2,500	2,000
Sioux City	5,000	8,000	800
St. Paul	8,000	9,000	700
Oklahoma City	600	900	...
Fort Worth	5,500	2,000	4,000
Milwaukee	300	400	300
Denver	2,500	1,200	4,900
Louisville	1,500	1,000	2,500
Wichita	3,000	2,900	500
Indianapolis	600	4,000	3,000
Pittsburgh	1,000	4,500	3,000
Cincinnati	1,600	4,600	400
Buffalo	2,500	5,900	2,300
Cleveland	600	3,600	1,300
Nashville	800	1,000	2,000
Toronto	1,500	2,000	300

TUESDAY, JULY 17, 1928.

TUESDAY, JULY 17, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	24,000	12,000
Kansas City	6,000	7,000	6,000
Omaha	8,000	12,000	12,000
St. Louis	5,000	13,500	6,000
St. Joseph	2,000	6,500	6,500
Sioux City	2,000	10,000	1,000
St. Paul	1,000	4,000	500
Oklahoma City	1,300	1,000	...
Fort Worth	3,000	1,500	1,500
Milwaukee	800	1,200	200
Denver	500	1,300	600
Louisville	100	500	2,000
Wichita	500	400	200
Indianapolis	1,200	7,000	1,200
Pittsburgh	500	2,800	1,800
Cincinnati	200	300	100
Buffalo	200	500	1,000
Cleveland	200	1,000	500
Nashville	400	2,800	1,800
Toronto	100	100	100

THURSDAY, JULY 19, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	24,000	9,000
Kansas City	3,000	5,000	...
Omaha	2,500	12,500	7,000
St. Louis	2,000	10,500	1,200
St. Joseph	1,500	5,500	5,500
Sioux City	2,000	9,000	500
St. Paul	2,000	5,500	200
Oklahoma City	1,000	800	100
Fort Worth	2,500	800	800
Milwaukee	600	1,200	200
Denver	500	1,700	1,000
Louisville	600	1,200	700
Wichita	700	1,000	300
Indianapolis	600	6,000	300
Pittsburgh	100	1,800	500
Cincinnati	400	3,000	1,200
Buffalo	325	1,780	800
Cleveland	250	1,000	200

FRIDAY, JULY 20, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	10,000	10,000
Kansas City	800	2,500	3,000
Omaha	500	7,000	9,500
St. Louis	700	11,000	1,000
St. Joseph	200	2,500	2,500
Sioux City	1,200	10,000	300
St. Paul	1,100	3,500	6,500
Oklahoma City	700	700	...
Fort Worth	2,500	1,000	...
Milwaukee	250	400	...
Denver	300	1,100	100
Louisville	500	7,000	1,000
Wichita	50	500	200
Indianapolis	250	3,900	800
Pittsburgh	325	1,780	800
Cincinnati	250	1,000	200

LIVESTOCK PRICES AT LEADING MARKETS.				
Following are livestock prices at five leading Western markets on Thursday, July 19, 1928, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:				
Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.			
Hvy. wt. (250-350 lbs.) med-ch..	\$10.35@11.35	\$10.65@11.20	\$10.25@10.85	\$10.35@11.00
Med. wt. (200-250 lbs.) med-ch..	10.40@11.40	11.10@11.35	10.35@10.85	10.45@11.10
lt. wt. (160-200 lbs.) com-ch..	10.25@11.40	10.75@11.35	9.50@10.75	9.75@11.05
lt. lt. (130-160 lbs.) com-ch..	9.75@11.30	9.25@11.00	8.50@10.35	8.75@10.90
Packing sows, smooth and rough.	9.50@10.40	9.10@ 9.85	8.50@ 9.00	8.75@ 9.90
Strt. pigs (130 lbs. down), med-ch.	9.25@10.50	8.00@ 9.75	8.85@10.10	9.00@10.75
Av. cost and wt., Tue. (pigs excl.)	10.98-248 lb.	11.19-208 lb.	10.28-277 lb.	9.99-272 lb.
BEEF CATTLE AND CALVES:				
STEERS (1,500 LBS. UP):	Good-ch..	14.00@16.00	14.00@15.85	13.50@15.75
STEERS (1,300-1,500 LBS.):	Choice	15.75@16.25	15.75@16.25	15.00@16.00
	Good	14.00@15.75	14.50@15.75	13.50@15.25
STEERS (1,100-1,300 LBS.):	Choice	15.75@16.00	15.75@16.25	15.25@16.25
	Good	14.25@16.00	14.50@15.75	14.25@15.25
STEERS (950-1,100 LBS.):	Choice	16.00@16.75	15.75@16.25	15.25@16.35
	Good	14.25@16.00	14.50@15.75	14.25@15.25
STEERS (800 LBS. UP):	Medium	12.00@14.25	11.25@14.50	12.25@14.00
	Common	8.75@12.00	8.75@11.25	9.50@12.25
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):	Choice	16.00@16.70	15.75@16.25	15.25@16.35
	Good	14.50@16.00	14.75@15.75	14.00@15.50
HEIFERS (850 LBS. DOWN):	Choice	15.75@16.60	15.25@16.00	14.25@15.50
	Good	14.75@15.75	14.25@15.25	13.25@14.25
	Common-med.	9.00@14.75	8.50@14.25	9.25@13.25
HEIFERS (850 LBS. UP):	Choice	12.75@16.00	12.50@14.25	12.50@15.25
	Good	11.25@15.25	11.25@13.25	11.25@12.75
	Medium	9.00@14.50	9.00@11.25	9.50@12.50
COWS:	Choice	11.75@12.50	10.50@11.25	11.25@12.00
	Good	9.65@11.75	9.60@10.50	9.50@11.25
	Common-med.	7.40@ 9.65	7.50@ 9.00	7.50@ 8.50
	Low cutter and cutter	5.90@ 7.40	5.25@ 7.50	5.75@ 7.50
BULLS (YEARLINGS EXC.):	Beef Good-ch..	9.40@10.75	8.75@10.50	9.00@10.00
	Cutter-med.	7.25@ 9.35	6.75@ 8.75	7.25@ 9.00
CALVES (500 LBS. DOWN):	Medium-ch.	9.00@12.50	9.00@12.50	8.50@12.00
	Call-common	7.00@ 9.00	6.00@ 9.00	7.00@ 9.50
VEALERS (MILK-FED):	Good-ch..	13.00@15.25	14.00	11.00@13.50
	Medium	12.00@13.00	10.75@14.00	10.00@11.00
	Cull-common	8.00@12.00	6.00@10.75	7.00@10.00
BEEFERS (SHEEP AND LAMBS):	Lamb (54 lbs. down) good-ch..	14.50@15.85	13.50@14.50	14.00@15.00
	Lamb (52 lbs. down) medium	13.25@14.50	11.50@13.50	12.75@14.00
	Lamb (all weights) cull-common	10.25@13.25	9.00@11.50	9.50@12.75
	Yearling wethers (110 lbs. down) medium-choice	9.00@13.25	7.50@12.00	8.75@12.75
	Ewes (120 lbs. down) med-ch..	5.50@ 7.15	5.00@ 6.50	5.00@ 6.50
	Ewes (120-150 lbs.) medium-ch..	4.25@ 7.00	4.00@ 6.00	4.25@ 6.25
	Ewes (all weights) cull-common	1.75@ 5.50	1.50@ 5.00	1.50@ 4.50

CATTLE.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	10,000	10,000
Kansas City	22,858	15,457	25,778
Omaha	20,299	12,662	20,731
St. Louis	12,262	8,479	15,948
St. Joseph	7,809	5,095	10,862
Sioux City	9,221	5,736	7,447
St. Paul	1,907	864	...
Oklahoma City	13,238	8,089	9,826
Philadelphia	1,422	1,186	1,246
Indianapolis	1,800	1,396	4,043
Boston	1,224	1,162	1,345
New York & Jersey City	9,160	9,611	9,754
Oklahoma City	5,550	4,411	6,341
Cincinnati	3,857	2,711	...
Total	133,746	93,503	143,337

HOGS.

	Cattle.	Hogs.	Sheep.
Chicago	11,200	100,900	102,400
Kansas City	26,231	18,063	21,747
Omaha	38,016	32,318	55,213
St. Louis	21,444	19,210	33,539
St. Joseph	19,158	14,484	20,500
Sioux City	28,272	16,006	40,881
Wichita	3,399	2,841	...
Fort Worth	6,564	4,809	4,044
Philadelphia	13,630	10,413	15,988
Indianapolis	14,793	12,303	29,912
Boston	14,751	10,532	19,037
New York & Jersey City	38,653	32,386	40,136
Oklahoma City	5,418	4,720	4,445
Cincinnati	18,510	16,080	...
Total	359,939	301,665	387,861

SHEEP.

	Cattle.	Hogs.	Sheep.
Chicago	54,922	32,886	40,200
Kansas City	21,706	18,794	24,288
Omaha	34,722	30,351	31,789
St. Louis	21,208	16,000	22,187
St. Joseph	18,146	19,277	17,386
Sioux City	1,744	1,996	1,941
Wichita	658	576	...
Fort Worth	7,083	6,808	6,308
Philadelphia	3,238	4,584	5,918
Indianapolis	1,501	1,448	3,706
Boston	2,044	4,354	5,315
New York & Jersey City	60,194	50,829	62,173
Oklahoma City	140	74	104
Cincinnati	2,639	1,687	...
Total	230,945	188,498	231,886

NO LONGER PUBLIC MARKETS.
 Stock yards at Marion, O., Pueblo, Colo., and Laredo, Tex., have been withdrawn from the jurisdiction of the Packers and Stockyards Administration, as these yards are no longer operated as public markets.

21, 1928.

July 21, 1928.

THE NATIONAL PROVISIONER

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, July 14, 1928, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle	Calves	Hogs	Sheep
Armour & Co.	6,016	3,662	9,400	17,040
Swift & Co.	5,666	2,858	11,300	23,641
Morris & Co.	3,038	723	10,500	4,932
Wilson & Co.	4,401	1,824	1,300	8,703
Anglo-Am. Prov. Co.	1,194	—	—	—
G. H. Hammond Co.	1,920	—	4,700	—
Lilly, McNeill & Libby	—	—	—	1,004
Total	20,609	8,055	30,400	44,675

Brennan Packing Co., 7,000 hogs; Miller & Hart, 5,000 hogs; Independent Packing Co., 3,400 hogs; Boyd, Lunham & Co., 3,700 hogs; Western Packing & Provision Co., 8,500 hogs; Roberts & Oake, 5,000 hogs; Agar Pkg. Co., 4,300 hogs; others, 27,500 hogs.

Totals: Cattle 23,130; calves, 9,007; hogs, 111,200; sheep, 54,922.

KANSAS CITY.

	Cattle	Calves	Hogs	Sheep
Armour & Co.	2,877	948	4,929	3,396
Cudahy Pkg. Co.	2,930	1,197	3,808	5,791
Fowler Pkg. Co.	467	—	—	—
Morris & Co.	2,109	1,111	2,273	2,797
Swift & Co.	3,436	1,321	9,824	5,121
Wilson & Co.	4,247	1,056	4,033	4,513
Local butchers	1,049	110	1,369	88
Total	17,115	5,743	26,231	21,706

OMAHA.

	Cattle and Calves	Hogs	Sheep
Armour & Co.	5,335	10,192	10,616
Cudahy Pkg. Co.	5,248	8,684	5,521
Morris & Co.	1,357	7,341	—
Swift & Co.	1,912	2,955	4,310
Eagle Pkg. Co.	4,976	7,321	10,695
Glassburg, M.	2	—	—
Hoffman Bros.	35	—	—
Mayerowich & Vail.	9	—	—
Omaha Pkg. Co.	20	—	—
J. Rife Pkg. Co.	142	—	—
Roth & Sons.	91	—	—
So. Omaha Pkg. Co.	471	—	—
Marcell Pkg. Co.	—	—	—
Nestle Pkg. Co.	220	—	—
Sinclair Pkg. Co.	391	—	—
Wilson & Co.	1,118	—	—
Other buyers	—	31,875	—
Total	21,060	68,368	36,142

ST. LOUIS.

	Cattle	Calves	Hogs	Sheep
Armour & Co.	1,364	1,845	3,764	6,698
Swift & Co.	3,395	2,681	3,906	9,010
Morris & Co.	1,998	147	1,408	3,471
East Side Pkg. Co.	1,635	—	2,373	4,000
All others	3,870	1,145	9,993	2,029
Total	12,262	5,821	21,444	21,208

ST. JOSEPH.

	Cattle	Calves	Hogs	Sheep
Swift & Co.	3,136	599	8,187	10,904
Armour & Co.	1,617	402	4,570	2,475
Morris & Co.	1,607	215	3,596	2,650
Others	2,444	3	4,915	162
Total	8,804	1,219	21,277	16,191

SIOUX CITY.

	Cattle	Calves	Hogs	Sheep
Armour & Co.	3,186	187	11,293	675
Swift & Co.	2,187	167	10,917	553
Smith Bros.	1,940	183	5,729	463
Local butchers	20	2	—	—
Order buyers	163	15	—	—
Total	12,620	16	25,295	—

Total

	Cattle	Calves	Hogs	Sheep
Swift & Co.	10,765	570	53,234	1,691
Armour & Co.	—	—	—	—
Morris & Co.	—	—	—	—
Others	—	—	—	—
Total	10,765	570	53,234	1,691

OKLAHOMA CITY.

	Cattle	Calves	Hogs	Sheep
Swift & Co.	1,641	830	2,558	102
Wilson & Co.	2,022	962	2,538	38
Other butchers	55	—	322	—
Total	3,758	1,792	5,418	140

INDIANAPOLIS.

	Cattle	Calves	Hogs	Sheep
Outside buying	1,035	2,203	24,590	3,279
Kligan & Co.	1,612	1,120	11,627	1,502
Indianapolis Abt. Co.	1,086	240	263	61
Amour & Co.	514	41	1,428	171
Bell Pkg. Co.	71	—	—	—
Brown Bros.	110	14	71	—
Hilgemier Bros.	—	—	784	—
Schneider Pkg. Co.	47	—	331	—
Riverton Pkg. Co.	—	—	100	—
Meier Pkg. Co.	9	—	—	—
Indiana Prov. Co.	95	14	235	—
Art. Wabnitz	65	—	230	28
Maas-Hartman & Co.	21	42	—	52
Hoover Abt. Co.	84	13	—	5
Miscellaneous	25	—	—	—
Total	537	76	217	727

Total

	Cattle	Calves	Hogs	Sheep
Outside buying	5,270	3,826	39,915	5,825
Kligan & Co.	—	—	—	—
Indianapolis Abt. Co.	—	—	—	—
Amour & Co.	—	—	—	—
Bell Pkg. Co.	—	—	—	—
Brown Bros.	—	—	—	—
Hilgemier Bros.	—	—	—	—
Schneider Pkg. Co.	—	—	—	—
Riverton Pkg. Co.	—	—	—	—
Meier Pkg. Co.	—	—	—	—
Indiana Prov. Co.	—	—	—	—
Art. Wabnitz	—	—	—	—
Maas-Hartman & Co.	—	—	—	—
Hoover Abt. Co.	—	—	—	—
Miscellaneous	—	—	—	—
Total	5,270	3,826	39,915	5,825

CINCINNATI.

	Cattle	Calves	Hogs	Sheep
C. A. Freund	121	38	135	—
S. W. Gall	—	8	461	—
J. Hilberg	151	—	80	—
Gus Juengling	198	103	74	—
E. Kahn	844	298	5,747	615
Kroger Gro. & B. Co.	280	122	3,070	—
Lohrey Pkg. Co.	5	—	284	—
H. H. Meyer Pkg. Co.	31	2,407	—	—
W. G. Rehn & Son.	151	39	—	—
A. Sander Pkg. Co.	7	—	1,853	—
J. Schlaechter & Son.	250	189	126	—
Vogel & Son.	19	—	2,510	—
H. H. Meyer Pkg. Co.	12	8	438	—
Total	2,069	805	16,444	1,336

MILWAUKEE.

	Cattle	Calves	Hogs	Sheep
Plankinton Pkg. Co.	1,296	3,080	6,007	704
U. D. B. Co. N. Y.	37	—	—	—
R. Gunz & Co.	141	40	97	41
Armour & Co., Milw.	614	1,515	—	—
N.Y.B.D.M.C. Co., N.Y.	34	—	—	—
Butchers	252	394	40	188
Traders	288	121	11	31
Total	2,662	5,150	6,155	964

WICHITA.

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	809	374	5,857	647
Dold Pkg. Co.	429	31	3,566	11
Wichita Dr. Beef Co.	21	—	—	—
Dunn-Ostertag	137	—	—	—
Keeffe-LeStourgeon	46	—	—	—
Total	1,502	405	9,453	658

ST. PAUL.

	Cattle	Calves	Hogs	Sheep
Chicago	11,260	100,900	102,400	—
Kansas City	26,231	18,063	21,747	—
Omaha	68,368	61,885	74,832	—
St. Louis	21,060	18,908	20,145	—
St. Joseph	12,262	8,479	16,249	—
Sioux City	8,804	6,114	11,334	—
Oklahoma City	10,765	7,230	8,960	—
Indianapolis	39,915	30,226	41,461	—
Cincinnati	16,444	17,075	16,680	1927
Milwaukee	2,069	1,698	2,212	1926
Wichita	2,662	2,358	1,988	1925
St. Paul	38,325	30,489	44,253	1924
Total	417,464	363,900	428,805	1923

SHEEP.

	Cattle	Calves	Hogs	Sheep
Chicago	54,922	32,886	49,397	—
Kansas City	21,704	18,794	24,298	—
Omaha	36,142	33,767	33,268	—
St. Louis	21,204	15,050	23,187	—
St. Joseph	21,277	22,228	26,169	—
Sioux City	53,234	45,194	49,475	—
Oklahoma City	140	74	144	—
Indianapolis	5,825	3,493	6,313	—
Cincinnati	1,356	1,349	1,337	—
Milwaukee	964	592	760	—
Wichita	658	576	1,324	—
St. Paul	2,818	1,698	2,468	—
Total	163,621	130,110	164,217	—

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more per dollar invested**



Competent engineers created a machine for opening and shutting a door with about the amount of stress and strain which would occur in *hard* usage. All the slam against the frame, all the jar of opening which a husky, impatient workman would give—but kept at *unceasingly day and night*, with no oiling of any parts and without replacement of a single screw, pin or part.

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The Jamison policy of making hardware stronger and heavier than seems necessary, proved its advantages in this test.

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This fastener was gripping the door as firmly and closing it as tightly after the 85 year test, as at the beginning. No injurious wear was apparent. Could you hope for more?

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July 21, 1928.

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Ice and Refrigeration

ICE NOTES.

B. P. Bagley, St. Petersburg, Fla., is interested in establishing a cold storage plant in Clearwater, Fla.

The Southern United Ice Co., Crystal Springs, Miss., will erect an addition to cost \$45,000 to its cold storage plant.

An ice and cold storage plant will be built in Roanoke, Va., by the Peoples Ice & Storage Co. The building will be 150 by 150 ft. and seven stories high.

The Madison Ice & Storage Co. and the Logan Ice & Storage Co., Logan, W. Va., have been acquired by the Serv-Ice & Storage Co.

A company has been formed in Scottsmoor, Fla., to build a cold storage plant. Harry M. Scott is interested.

The W. B. Miller Lumber Co. is considering the erection of a cold storage plant in Willacoochee, Fla.

The Marion County Ice & Storage Co., Marion, Ala., has been incorporated with a capital stock of \$5,000.

C. Palumbo is erecting a cold storage plant in Payette, Ida.

A cold storage plant will be erected in Montezuma, Ga., by the South Georgia Power Co.

The Elk City Ice & Storage Co., Elk City, Kan., has been incorporated with a capital stock of \$10,000.

The Carey Ice Co. has purchased a site in Haven, Kan., for the erection of a cold storage plant.

Paul Liebman has sold the Herington Ice & Cold Storage plant, Herington, Kan., to J. T. Bickell and son.

The Evansville Ice & Cold Storage Co., Evansville, Ind., plans the erection of a cold storage plant to cost \$50,000.

C. E. Thompson, Chicago, Ill., will build a cold storage plant in Livingston, Tex.

The Clark Transfer Co., Anderson, Ind., will build a modern warehouse. It will contain both dry and cold storage.

The Lowville Cold Storage Corp., Lowville, N. Y., has been chartered by Leon S. Miller, R. S. Richardson and Frank R. Pentlarge.

The Valley Bonded Warehouse Co., Brownsville, Tex., plans the erection of a cold storage plant. The cost will be approximately \$250,000.

Plans are being made by the National Warehouse Association for a cold storage plant in San Benito, Tex.

The City Ice & Fuel Co., Cleveland, O., has been consolidated with the Polar Wave Ice & Fuel Co., St. Louis, Mo., and the Tulsa Ice & Cold Storage Co., Tulsa, Okla. The consolidated companies will be operated under the name of the City Ice & Fuel Co.

The Lehigh Valley Cold Storage Co., Bethlehem, Pa., will spend \$250,000 for new equipment and other improvements to its plant.

The new cold storage plant of the Oklahoma Gas & Electric Co., Durant, Okla., has been placed in operation.

A permit has been given to the Fresno Consumers Ice Co., Fresno, Calif., for the erection of a cold storage plant.

HUGE PLANT FOR CHICAGO.

Work is under way on the first unit of a large cold storage plant for the Produce Terminal Cold Storage Co., Chicago. The plant will be located at West Fifteenth Place between Blue Island Ave. and Loomis St. When completed it will represent an investment of \$4,500,000 and it is expected that the first unit will cost \$2,100,000. It is thought that this first unit will be completed about December 1 when work will be started on the second.

The plant will be eleven stories high and will have important innovations for handling food supplies. It is planned that it will have a ration of 73.7 per cent coolers and 26.3 per cent freezers. A wide driveway along the outside will give access to a covered court and a loading platform 120 ft. long. The cooling system will include air purifying equipment and humidity control.

In addition to the cold storage plant, which has been located with specific reference to railroad facilities, and which will occupy a site 108x222 feet, the plans provide for an abutting mercantile building, also eleven stories in height, which will front 108 feet along Blue Island Avenue with a depth of fifty-six feet. The floors of the two buildings will lie at the same levels so that products may be conveniently removed from cold storage, processed and returned to storage without the usual cartage.

Among those included in the syndicate financing the project are Oscar F. Mayer, the meat packer, and his son Oscar G. Mayer.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask the "Packer's Encyclopedia," the meat packer's guide.

CASINGS IN CENTRAL EUROPE.

The market for casings in Germany showed no material change during the month of May. Prices continue high and dealers seem to have adopted the policy of watchful waiting hoping for lower levels, according to advices to the U. S. Department of Commerce.

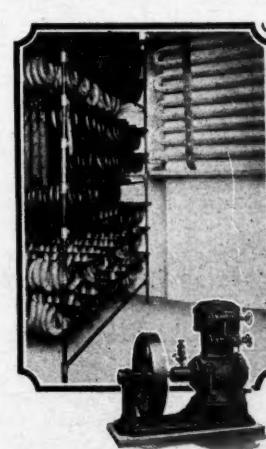
The demand for rounds is good as the German consumer wants this article and will pay the high prices asked for wide middles. But they are scarce according to contacts in the trade and it is reported that several German dealers have been selling for forward delivery up to October and are hard put to make deliveries.

Stocks in middles are fair, but South American middles are not finding a ready sale owing to the high prices quoted for them, ranging from \$1.55 to \$1.75. On the other hand Australian middles are selling well at \$1.30 to \$1.40 and the same is true of North American middles which are bringing \$1.20.

Stocks in the hands of German casing dealers are said to be small, and it is believed when the fall buying season starts in July, stocks will be quickly exhausted, making way for new shipments.

In Czechoslovakia salt beef rounds and middles found a slow market in May, with buyers holding back owing to high prices. There have been considerable imports from Russia during the month. Satisfactory sales were effected in dry beef casings, but a further price increase would doubtless result in a stagnant market.

Sheep casings were firm on the markets of this country but the price level was the highest in the last two years. Considerable quantities of Chinese hog casings appeared and since importers continue to offer them, a weakening of prices is expected soon.



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July 21, 1928.

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Chicago Section

M. J. Mackin, of the E. G. James Brokerage Co., left this week for a vacation.

J. C. Peyton, president of the Peyton Packing Co., El Paso, Tex., was in Chicago this week.

Isaac Powers, president of the Home Packing & Ice Co., Terre Haute, Ind., was a business visitor in the city this week.

Stanley Hess, of the E. G. James Brokerage Co., is again at his desk, having returned from his vacation the first part of the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 21,541 cattle, 5,957 calves, 46,391 hogs and 41,811 sheep.

Jay E. Decker, president of Jacob E. Decker & Sons Co., Inc., Mason City, Ia., and Fred G. Duffield, vice-president, transacted business in the city this week.

George L. Franklin, president and general manager of the Dunlevy-Franklin Co., Pittsburgh, Pa., transacted business in Chicago the early part of the week.

C. M. Stewart, formerly superintendent of the Chas. Wolff Packing Co., Topeka, Kan., is now assistant superintendent of the Armour plant at Fort Worth, Tex.

Otto Finkbeiner, president of the Little Rock Packing Co., Little Rock, Ark., was in Chicago this week en route to the Wisconsin lakes for a fishing trip with a group of friends.

Edward A. Brand, of Washington, D. C., secretary of the Calf Tanners' Association, who is on a business trip in the interests of his organization, spent several days in Chicago this week.

G. W. Nixon, of the Nixon Livestock Commission Co., well-known in the meat industry, died in Chicago on July 18. His wife passed away just two months previously. Mr. Nixon was 67 years old.

H. W. Wahlert, secretary of the Krey Packing Co., St. Louis, Mo., stopped off in the city this week on his way back from the Pacific Coast, where he had gone for a rest. He is looking very fit and reports feeling fine.

W. G. Glenn, well-known Iowa packinghouse executive, is convalescing from a three months' siege of flu and pneumonia. His friends in the industry will be glad to learn that he will be in the harness again about September 1.

Harold C. Morris, superintendent of by-products of John Morrell & Co., Ottumwa, Ia., together with his wife, motored through Chicago this week, making a short stay, during which time he visited with friends in the industry.

Joseph C. Malloy has been appointed division superintendent of that section

of the plant of Armour and Company, Chicago, lying between 42d, 43d, Loomis street and Racine avenue. Mr. Malloy was formerly at the Huron, S. D., plant of the company, where he was master mechanic. He entered the employ of the company in 1913.

Provision shipments from Chicago for the week ended July 14, 1928, with comparisons, are reported as follows:

	Cor. week.	Last wk.	Prev. wk.	1924.
Cured meats, lbs.	22,399,000	17,114,000	15,980,000	
Fresh meats, lbs.	32,567,000	27,338,000	38,243,000	
Lard, lbs.	6,182,000	4,158,000	4,700,000	

Even the brokers have to go fishing for something besides orders. Charles Schlagel of the Davidson Commission Co. has returned from a fishing trip in Northern Wisconsin, and F. William Schmidt of the same organization, is on a fishing trip up in Canada. Where Ace intends to haul 'em in has not yet been announced. Perhaps the Brule River, in distinguished company.

James G. Cownie, of the Jacob Dold Packing Co., who is spending the summer in Europe, writes from Lucerne, Switzerland, that he is rustinating after a real business trip in the United Kingdom. "I have not changed my mind," says he, "regarding an increased export business with the United Kingdom—if only you fellows will buy hogs right!" As an export trade authority Mr. Cownie ranks high; his suggestion is herewith referred to the next assemblage of pork packers for their consideration!



FRED C. SHAW.

Who recently retired as assistant superintendent of Armour and Company after 39 years' service. He was one of the best and at the same time one of the most modest and self-effacing operating executives in the industry. He retires on pension to enjoy a well-earned vacation.

HOW SWIFT EMPLOYEES BENEFIT.

Forty-three thousand employees of Swift & Company in all parts of the world celebrated the twenty-first birthday of the Employees Benefit Association of that company on July 12.

A total of one hundred and thirty-five million dollars worth of insurance is carried on the lives of these employees. Workers at every packing plant, branch house, produce plant, oil mill, and refinery are members of the E.B.A., which was organized in July, 1907, with twenty members.

At that time the company agreed to pay the operating expenses of the organization, and guaranteed any deficits that might arise. At the end of the first month it had 2,538 members. Now more than eighty per cent of the employees of the company are members. During the twenty-one years in which the organization has been growing to voting age it has paid out nearly \$7,000,000 in sickness and accident and death benefits.

The E. B. A. plan, as it is known, pays to employees, in return for a small weekly contribution, from \$3 to \$18 a week sick benefit, and from \$400 to \$3,200 death benefit. Two years ago, in order to make more protection available to its members, the association took on a group insurance plan, allowing members who wished to take it additional insurance in amounts of from \$2,000 to \$20,000. \$100,000,000 worth of insurance was added by this plan, 38,000 members subscribing.

Seventeen of the twenty original members of the association are still living, and with other representatives from each division of the company, make up the twenty-nine members of the Advisory Committee which met in Chicago to review the past record of the association and make plans for the future years.

LAYNE & BOWLER IN CHICAGO.

W. H. Reeves, vice-president and general manager of the Layne-Southeastern Co., St. Petersburg, Fla., is now associated with Layne & Bowler, Inc., in the Chicago office. R. R. Schweitzer has succeeded Mr. Reeves, with his principal office at 212 S. A. L. Building, Norfolk, Va. The Florida office is under the charge of Y. C. Carmichael, at 4711 French Street, Jacksonville, and the St. Petersburg office was discontinued as of June 15.

How hot should the water be in the hog scalding vat? Ask "The Packer's Encyclopedia."

July 21, 1928.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,

July 19, 1928.

	Regular Hams.	Green.	S. P.	LARD—	Open.	High.	Low.	Close.
8-10	21	20%	July	12.35	12.37½	12.32½	12.35	12.10
10-12	21	20%	Sept.	12.50	12.52½	12.47½	12.50	12.35
12-14	21	20%	Dec.					
14-16	21	20%						
16-18	21	21						
18-20	21	21						
10-16 Range	21	21						
16-22 Range	21	21						

S. P. Bolling Hams.	H. Run.	Select.	S. P.	LARD—	Open.	High.	Low.	Close.
16-18	21	21½	July	12.10	12.15	12.10	12.15	12.85
18-20	21	21½	Sept.	12.37½	12.37½	12.37½	12.37½	13.75
20-22	21	21½	Oct.	12.50	12.55	12.50	12.55	13.90

Skinned Hams.	Green.	S. P.	LARD—	Open.	High.	Low.	Close.	
10-14	22½	22%	July	12.10	12.15	12.10	12.15	12.85
14-16	22½	22%	Sept.	12.37½	12.37½	12.37½	12.37½	13.75
16-18	21½	21½	Oct.	12.50	12.55	12.50	12.55	13.90
18-20	20	20%	Nov.					
20-22	19	19	Dec.	12.60	12.62½	12.60	12.62½	13.90
22-24	18	18½	Jan.	12.90	12.92½	12.90	12.92½	
24-26	17	17						
25-30	16	16						
30-35	15	15						

Picnics.	Green.	S. P.	LARD—	Open.	High.	Low.	Close.	
4-6	14	14	July	12.10	12.15	12.10	12.15	12.85
6-8	13%	13½	Sept.	12.37½	12.37½	12.37½	12.37½	13.75
8-10	13	13	Oct.	12.50	12.55	12.50	12.55	13.90
10-12	12½	12½	Nov.					
12-14	12½	12½	Dec.	12.90	12.92½	12.90	12.92½	

Bellies.*	Green.	S. P.	LARD—	Open.	High.	Low.	Close.	
6-8	18½	19	July	12.40	12.47½	12.40	12.45	12.25b
8-10	18%	19½	Sept.	12.57½	12.65	12.57½	12.65	12.45b
10-12	18%	19½	Oct.	12.65	12.65	12.65	12.65	12.45b
12-14	17½	18	Nov.	12.65-67½	12.72½	12.65	12.65	12.45b
14-16	17½	18	Dec.	12.65	12.65	12.65	12.65	12.45b
16-18	17	17½	Jan.	13.00	13.00	13.00	13.00	

*Square Cut and Seedless.

D. S. Bellies.	Clear.	Rib.	LARD—	Open.	High.	Low.	Close.	
14-16	16½	16½	July	12.40	12.40	12.40	12.40	12.20b
16-18	16½	16½	Sept.	12.47½	12.60	12.47½	12.60	12.45b
18-20	16%	16	Oct.	12.57½	12.65	12.57½	12.65	12.45b
20-25	15%	15	Nov.	12.65	12.77½	12.65	12.75	12.45b
25-30	15%	15	Dec.	12.72½	12.80	12.72½	12.80	12.75
30-35	15%	15	Jan.	13.10	13.10	13.10	13.10	

D. S. Fat Backs.	10%	11½	11½	11½	11½	11½	11½	
8-10	11½	11½	July	12.40	12.40	12.40	12.40	12.20b
10-12	11½	11½	Sept.	12.47½	12.60	12.47½	12.60	12.45b
12-14	11½	11½	Oct.	12.57½	12.65	12.57½	12.65	12.45b
14-16	12½	12½	Nov.	12.65	12.77½	12.65	12.75	12.45b
16-18	13½	13½	Dec.	12.72½	12.80	12.72½	12.80	12.75
18-20	13½	13½	Jan.	13.10	13.10	13.10	13.10	
20-25	13½	13½						

D. S. Rough Ribs.	14½	14½	14½	14½	14½	14½	14½	
45-50			July	12.42½	12.42½	12.35	12.35	12.20b
55-60			Sept.	12.55-57½	12.57½	12.50	12.50	12.25
65-70			Oct.	12.75	12.85	12.65	12.65	12.25
75-80			Nov.					

Other D. S. Meats.	10%	11½	11½	11½	11½	11½	11½	
Extra Short Clears	25-45	14%	July	12.42½	12.42½	12.35	12.35	12.20b
Extra Short Ribs	35-45	14%	Sept.	12.55-57½	12.57½	12.50	12.50	12.25
Regular Plates	6-8	12½	Oct.	12.75	12.85	12.65	12.65	12.25
Clear Plates	4-6	10	Nov.					
Jowl Butts	9%		Dec.	13.15	13.15	13.05	13.05	

Lard.	14½	14½	14½	14½	14½	14½	14½
July	12.42½	12.42½	12.35	12.35	12.20b		
Sept.	12.55-57½	12.57½	12.50	12.50	12.25		
Oct.	12.75	12.85	12.65	12.65	12.25		
Nov.							
Dec.	12.80	12.80	12.72½	12.72½	12.25		
Jan.	13.05	13.05	13.05	13.05			

Prime steam, tierces 12.32½

Prime steam, loose 11.70

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, JULY 14, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

CLEAR BELLIES—

Open. High. Low. Close.

SHORT RIBS—

Open. High. Low. Close.

FRIDAY, JULY 20, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

CLEAR BELLIES—

Open. High. Low. Close.

SHORT RIBS—

Open. High. Low. Close.

FRIDAY, JULY 20, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

CLEAR BELLIES—

Open. High. Low. Close.

SHORT RIBS—

Open. High. Low. Close.

FRIDAY, JULY 20, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

CLEAR BELLIES—

Open. High. Low. Close.

SHORT RIBS—

Open. High. Low. Close.

FRIDAY, JULY 20, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

CLEAR BELLIES—

Open. High. Low. Close.

SHORT RIBS—

Open. High. Low. Close.

FRIDAY, JULY 20, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

CLEAR BELLIES—

Open. High. Low. Close.

SHORT RIBS—

Open. High. Low. Close.

FRIDAY, JULY 20, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

CLEAR BELLIES—

Open. High. Low. Close.

SHORT RIBS—

Open. High. Low. Close.

FRIDAY, JULY 20, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

CLEAR BELLIES—

Open. High. Low. Close.

SHORT RIBS—

Open. High. Low. Close.

FRIDAY, JULY 20, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

CLEAR BELLIES—

Open. High. Low. Close.

SHORT RIBS—

Open. High. Low. Close.

FRIDAY, JULY 20, 1928.

Open. High. Low. Close.

LARD—

Open. High. Low. Close.

1, 1928.
July 21, 1928.

THE NATIONAL PROVISIONER

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended	Cor. week,
	July 18, 1928.	1927.
Prime native steers	24½@25½	19 @21
Good native steers	23 @24	18 @19
Medium steers	22 @23	16 @17
Hifers, good	19 @24	13 @18
Cows	15½@18	11 @16
Hind quarters, choice	28½@30½	26 @26
Fore quarters, choice	20 @21	16 @16

Beef Cuts.

Steer Loins, No. 1.....	@40
Steer Loins, No. 2.....	@38
Steer Short Loins, No. 1.....	@32
Steer Short Loins, No. 2.....	@48
Steer Loin Ends (hips).....	@29
Cow Loin Ends, No. 2.....	@29
Cow Loins.....	@30
Cow Short Loins.....	@34
Cow Loin Ends (hips).....	@22
Steer Ribs, No. 1.....	@31
Steer Ribs, No. 2.....	@30
Cow Ribs, No. 2.....	@22
Cow Ribs, No. 3.....	@15
Cow Ribs, No. 4.....	@12
Cow Rounds, No. 1.....	@25
Cow Rounds, No. 2.....	@24½
Steer Chucks, No. 1.....	@19½
Steer Chucks, No. 2.....	@19
Cow Rounds.....	@20
Cow Chucks.....	@15½
Steer plates.....	@14
Medium plates.....	@12
Bridgets, No. 1.....	@19
Steer Naval Ends.....	@12
Cow Naval Ends.....	@8
Fore Shanks.....	@11½
Hind Shanks.....	@9
Steer Loins, No. 1, bms.....	@65
Steer Loins, No. 2.....	@60
Sirloin Butts, No. 1.....	@35
Sirloin Butts, No. 2.....	@32
Beef Tenderloins, No. 1.....	@80
Beef Tenderloins, No. 2.....	@65
Round Butts.....	20 @27
Pork Steaks.....	@25
Shoulder Chops.....	@29
Ganging Tenderloins.....	@18

Beef Products.

Brains (per lb.).....	@9
Hearts.....	@14
Tongues, 4@5.....	@35
Sweetbreads.....	@40
Ox-Tail, per lb.....	5 @10
Fresh Tripe, plain.....	@6
Fresh Tripe, H. C.....	@8
Livers.....	17 @21
Kidneys, per lb.....	@15

Veal.

Choice Carcass.....	24 @25
Good Carcass.....	22 @23
Good Saddles.....	25 @32
Good Backs.....	14 @17
Medium Backs.....	11 @12

Veal Products.

Brains, each.....	@12
Sweetbreads.....	@80
Galf Livers.....	52 @35

Lamb.

Choice Lambs.....	@32
Medium Lambs.....	@29
Choice Saddles.....	@35
Medium Saddles.....	@33
Choice Fore.....	@25
Medium Fore.....	@24
Lamb Fries, per lb.....	@23
Lamb Tongues, per lb.....	@15
Lamb Kidneys, per lb.....	@30

Mutton.

Heavy Sheep.....	@10
Light Sheep.....	@10
Heavy Saddles.....	@12
Light Saddles.....	@18
Heavy Fore.....	@8
Light Fore.....	@14
Mutton Legs.....	@20
Mutton Loins.....	@15
Mutton Stew.....	@10
Sheep Tongues, per lb.....	@15
Sheep Heads, each.....	@10

Fresh Pork, Etc.

Pork Loins, 5@10 lbs. av.	@26
Cals.....	@15½
Skinned Shoulders.....	@16
Tenderloins.....	@50
Spare Ribs.....	10 @11½
Leaf Lard.....	@13
Back Fat.....	@13
Bacon Butts.....	@20
Hocks.....	@10
Tails.....	@10
Bones.....	@4
Belly Bones.....	@12
Flank Bones.....	@12
Liver, per lb.....	4½ @5
Balls.....	6 @7½
Brisket.....	@14
Heads.....	@7
Extra plate beef.....	@8

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	
Country style sausage, fresh in link.....	
Country style sausage, fresh in bulk.....	
Country style sausage, smoked.....	
Frankfurts in sheep casings.....	
Frankfurts in hog casings.....	
Bologna in beef bungs, choice.....	
Bologna in cloth, paraffined, choice.....	
Bologna in beef middies, choice.....	
Liver sausage in hog bungs.....	
Smoked liver saus. in hog bungs.....	
Liver sausage in beef rounds.....	
Head Cheek.....	
New England luncheon specialty.....	
Minced luncheon specialty.....	
Tongue sausage.....	
Blood sausage.....	
Polish sausage.....	
Souce.....	

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	
Thuringer Cervelat.....	
Farmer.....	
Kohlscheiner.....	
B. C. Salami, choice.....	
Milano Salami, choice, in hog bungs.....	
B. C. Salami, new condition.....	
Frises, choice, in hog middies.....	
Genoa style Salami.....	
Pepperoni.....	
Mortadella, new condition.....	
Capicoli.....	
Italian style hams.....	
Virginia hams.....	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds.....	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in sheep casings.....	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	@11
Special lean pork trimmings.....	16½@17
Extra lean pork trimmings.....	18 @19½
Neck bone trimmings.....	13½@14
Pork cheek meat.....	13½@14
Pork hearts.....	16@17
Native boneless bull meat (heavy).....	16@17
Boneless chuck.....	15½@16
Shank meat.....	14½@15
Beef trimmings.....	13½@14½
Beef hearts.....	10@11
Beef cheeks (trimmed).....	13@14
Dressed canners, 300 lbs. and up.....	11½@12
Dressed canners, 350 lbs. and up.....	12@13
Dr. bologna bulls, 500@700 lbs.....	13½@14
Beef tripe.....	4½@5
Cured pork tongues (can. trim.).....	15½@16

SAUSAGE CASINGS.

(F. O. B. CHICAGO)	
Beef Casings:	
Domestic round, 180 pack.....	@45½
Domestic round, 140 pack.....	@50
Wide export rounds.....	@67
Narrow export rounds.....	@60
No. 1 weasands.....	@67
No. 2 weasands.....	@7½
No. 1 domestic bungs.....	@7½
No. 2 bungs.....	@31
Regular middies.....	@1.30
Dried bladders:	
12½@13	
10½@12	
8½@10	
6½@8	

Hog Casings:

Narrow, per 100 yds.....	@2.25
Narrow, med., per 100 yds.....	@2.00
Medium, per 100 yds.....	1.50@1.75
Wides, per 100 yds.....	@2.00
Export bungs.....	@36
Large prime bungs.....	@25
Medium prime bungs.....	@18
Small prime bungs.....	@9
Middies.....	@18
Stomachs.....	.060 .06
Quotations for large lots. Smaller quantities at usual advance.	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongues, 200-lb. bbl.....	65.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	29.00
Family back pork, 20 to 34 pieces.....	30.00
Family back pork, 35 to 45 pieces.....	31.00
Clear back pork, 40 to 50 pieces.....	26.00
Cooked plate pork, 25 to 35 pieces.....	21.50
Brisket pork.....	23.00
Beef pork.....	21.00
Beef plate.....	27.00
Extra plate beef, 200 lb. bbls.....	28.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.55
Oak pork barrels, black iron hoops.....	1.80
Ash pork barrels, galv. iron hoops.....	1.75
White oak ham tierces.....	2.22½
Red oak lard tierces.....	2.20
White oak lard tierces.....	2.42½

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@12½
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@20½
Nut, 1 lb. cartons, f.o.b. Chicago.....	@12½
(80 and 90 lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@15

DRY SALT MEATS.

Extra short clears.....	@14½
Short clear middies.....	@14½
Clear bellies, 18@20 lbs. avg.....	@14½
Clear bellies, 14@16 lbs.....	@14½
Rib bellies, 20@25 lbs.....	@15½
Rib bellies, 25@30 lbs.....	@15½
Fat backs, 10@12 lbs.....	@11½
Fat backs, 14@16 lbs.....	@12½
Regular plates.....	@12
Buits.....	@9½

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	@21½
Fancy skd. hams, 14@16 lbs.....	@21½
Standard reg. hams, 14@16 lbs.....	@21½
Standard skd. hams, 12@16 lbs.....	@21½
Picnics, 4@8 lbs.....	@18
Fancy bacon, 6@8 lbs.....	@21
Standard bacon, 6@8 lbs.....	@21

ANIMAL OILS.

Prime lard oil.....	@15½
Extra winter strained.....	@12½
Extra lard oil.....	@11½
No. 1 lard oil.....	@10½
No. 2 lard oil.....	@10½</td

Retail Section

Baked and Boiled Hams

There are still many retail meat dealers who prepare their own baked and boiled hams. Some still use the ham with the bone in, believing the flavor is finer, even though it is impossible to make such attractive cuts from the cooked ham as can be made from the product when it is boned.

Some pointers on preparing boiled or baked hams have recently been issued by the U. S. Department of Agriculture. They are not only of interest to the housewife, but to the retailer who prepares this product for his trade.

An interesting feature of this is the advantage to be gained in the use of a meat thermometer in the preparation of these hams to avoid undue shrinkage.

This information is particularly timely, coming as it does at the height of the cooked ham season. The statement follows:

Could there be any roast meat more savory and appetizing for high days and holidays than a choice baked ham, crusted with browned sugar, studded with cloves, and redolent of the spicy pan gravy with which it has been basted? Success in cooking such a ham to a turn is assured if you use a meat thermometer.

How to Cook Hams.

Whether a ham is to be boiled or baked, it cooks more rapidly and shrinks less when the rind is left on it. Make a tiny slit with a sharp knife or a steel skewer and insert the meat thermometer through the rind into the center of the thickest part of the ham.

To boil a ham, place it on a rack in a large kettle, cover with hot water, and cook at the simmering point until the meat thermometer registers 160° F. Remove from the fire and let the ham cool in the liquor. The temperature of the ham will reach 170°-174° F. before it drops.

Before baking a ham, soak it overnight in water to cover. Place it on a rack in an open pan and bake in a slow oven (260° F.) until the thermometer in the meat registers 160° F. The temperature at the center of the ham continues to rise for about 45 minutes after it is removed from the oven and it will reach 170°-174° F.

Take off the rind, score the fat, coat with the brown sugar mixture, and return to the oven.

Whether boiled or baked, the time required for the ham to reach 160° F. will be about 25 minutes to the pound.

In addition to greater uniformity of results at different times of cooking and more exactness in results, the thermom-

eter helps to prevent overcooking, so often the cause of lost flavor, poor appearance, and unnecessary shrinkage.

NEWS OF THE RETAILERS.

L. H. Weiss has succeeded to the meat and grocery business of Weiss and Zann, Dundee, Mich.

Irving Brower, Detroit, Mich., has engaged in the retail meat business in Howell, Mich.

George Delanes has sold his meat and grocery business at 7701 East Fourteenth St., Oakland, Calif., to L. L. and A. G. Lake.

W. W. Thode has sold his meat and grocery business in Oroville, Calif., to T. A. and L. H. McMillen.

W. H. and Curtis Cox have sold their meat and grocery business in Vista, Calif., to Abe Skelhoup.

Fred C. Erb has purchased the business of the Independent Meat Co., Cle Elum, Wash.

Ethel Nelson, Port Angeles, Wash., has sold her meat business to Wm. Knowles.

A. W. Bowman has purchased the meat market of Tom Brant in Russiaville, Ind.

Dave Spanjer has opened a retail meat business at 717 East Jefferson St., South Bend, Ind.

Schick and Strobel, Creighton, Neb., have sold their meat business to W. B. Wittmer.

Wm. Wiseman, Anoka, Minn., has sold his meat market to A. P. Dahlheimer.

P. B. Williams and S. E. Schulz will open a meat market in Brainerd, Minn.

Zarske Brothers, Stillwater, Minn., have sold their meat market to Hovley Brothers.

Chester Diamond has been succeeded in the meat business in Humboldt, Kan., by W. L. Harper, Chanute, Kan.

William L. Smock has purchased the Calderhead Meat Market, Great Falls, Mont.

Roy Seal has bought the interest of his partner, F. B. Lapp, in the Piggly Wiggly Market, Whitefish, Mont.

The Meat Market operated in connection with the May store at Tenth Ave. and Willamette St., Eugene, Ore., has been sold by J. M. Moore and E. W. Anderson to B. A. Washburne.

The Winlock Meat Market, operated by Frank Litwin, and the City Market, operated by the Carstens' Packing Co., Winlock, Wash., have been consolidated.

H. A. Morrison has purchased the Aloha Meat Market, Aloha, Wash., from Pete Stock and has taken charge.

Herman Porschien has sold the Economy Meat Market, Chehalis, Wash., to A. E. Shang.

The Chewelah Meat Market, operated by Harry Todd, and the City Meat Market, operated by Peter Steffensen, Chewelah, Wash., has been combined, the two men being equal partners in the business.

Retail Convention Program

Following is the official program of the annual convention of the National Association of Retail Meat Dealers, to be held at Philadelphia, Pa., August 6-9:

Monday, August 6.

10 A. M. Registration, Viennese Room, head of the main lobby, Bellevue-Stratford Hotel.

2 P. M. Opening session, ballroom of the Bellevue-Stratford Hotel. Meeting called to order by William B. Margerum, president of the Philadelphia Retail Meat Dealers Association.

National Anthem, entire assembly, led by David Solovier, tenor, Philadelphia Grand Opera Co.

Invocation, Rev. Louis C. Washburn, S. T. D., D. D., D. C. L., Rector of Christ Church, Philadelphia.

Address of welcome, Hon. Harry A. Mackay, Mayor, City of Philadelphia.

Response, President Emil Schwartz, Detroit.

Address, Dr. A. A. Cairns, Director of Public Health, City of Philadelphia.

Response, John T. Russell, chairman Legislative Committee, National Association of Retail Meat Dealers.

Presentation of gavel to President Schwartz.

President Schwartz appoints committees, followed by brief recess to permit the ladies to retire and prepare for T-Bone dinner, while routine business is transacted.

7 P. M. Music and entertainment, Annual T-Bone dinner and dance, T-Bone President I. W. Ringer presiding. Principal speaker, Dr. Edward J. Cattell, former city statistician, city of Philadelphia.

Tuesday, August 7.

9 A. M. Business session.

2 P. M. Business session.

8 P. M. Open meeting for all meat dealers, Howard P. Houshour of Philadelphia presiding. Addresses by W. C. Davis, marketing specialist, U. S. Department of Agriculture; R. C. Pollock, managing director, National Livestock and Meat Board; C. B. Sudborough, speaker's bureau, Eastern railroads, subject "The Part Railroads play in the Nation's Prosperity"; Fred A. Vogt, president F. G. Vogt & Sons, Inc.; John T. Russell, chairman Legislative Committee, National Association of Retail Meat Dealers; Jos. W. Salus, president Broad Street Trust Co.

Wednesday, August 8.

9 A. M. Business session.

2 P. M. Business session, convention adjourns.

7 P. M. Grand banquet and dance, William B. Margerum, president Philadelphia Retail Meat Dealers Association, toastmaster. Principal speaker, Hon. Emanuel Celler, representative in Congress, State of New York.

Thursday, August 9.

10 A. M. Busses will carry visitors to Christ Church (where Washington worshipped when president) where a short service will be held, a stop being made at Independence Hall to enable the men to view the Liberty Bell and Declaration Chamber. Busses will leave the church for a trip to Valley Forge; stops will be made at the inn, where lunch may be obtained, and then at the following points: Washington's Headquarters, National Memorial Arch, Wayne Equestrian Monument, Old School House, built by Letitia Penn (used as a hospital in 1776 and now utilized as a museum), Washington Memorial Chapel, Headquarters of General Varnum, Site of Forge, Fort Huntingdon, Fort Washington line of entrenchments and reproductions of Continental huts.

Watch the "Wanted" page for bargains.

July 21, 1928.

THE NATIONAL PROVISIONER

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Dutch Butchers Progress

Exhibit to Show They Take Their Craft Seriously

An international exhibition of technical butchers' products, including a full showing by the technical butchers' school, will be one of the features of the inauguration of the new cattle market now under construction at Utrecht, Holland.

Utrecht has been the home of one of the ten big cattle markets of Holland. The market has been held for many centuries on the Vredenburg, the famous square of the city. But with the increased marketings of cattle the space became too small.

Accordingly the town council decided to establish a new market at a cost of 2,000,000 guilders. This market will be ready in October, and its opening will be celebrated with a cattle show and meat exhibit.

Both exhibitions are to be held on the premises of the new market from October 3 to 6, 1928. October 3 and 4 are the most important days of the cattle show, when the fat cattle and breeding and stock cattle will be exhibited, as well as hogs and sheep. On Friday, October 5, the registered cattle will be on exhibit, and on October 6 the breeding and trade horses.

Teaching the Butcher's Trade.

The exhibition of the technical butchers' products will be housed in a big pavilion and will reflect the development of the butchers' branch and of the meat industry in Holland, as well as the place the butchers' school has taken in the trade.

The technical butchers' school at Utrecht is said to be the only technical school in this line in Europe. Here the whole butcher's profession and meat industry are taught in both theoretical and practical form.

During the celebration the school will give a complete demonstration, the many students exhibiting their craft in sausages and meat products, while the technical students will illustrate the high degree attained by the Dutch butchery.

A window dressing competition to be participated in by the butchers of Utrecht will be one feature of the school's exhibit. During the entire week special propaganda for increased meat consumption will be spread.

Already two exhibitions of the technical butchers' school have been held. On the second of these there were 120 exhibits of manufacturers and dealers, with machines, tools and shop furniture, in addition to the exhibits of a large group of meat industrials.

It is expected that the cattle show

and the meat exhibit will attract many interested visitors from all over Europe and abroad.

Retail Shop Talk

WHY THE SALE WAS LOST.

By Frank Farrington.

If the manager of a store could sit down at the close of the day's business and go over the reasons for the loss of the sales that failed that day after having seemed sure of success, he would be in a position to eliminate some of the next day's failures.

Every day some customers go away without buying when, apparently, they have come in expecting to buy and have seemed to want meats.

When the failure to make a sale is simply lack of ability on the part of the salesperson, he is not likely to realize that shortcoming, or at least to admit it. But there are many other reasons why sales fail to materialize.

Why not ask the salespeople to make a note of each failure to sell, assigning what seems at the time to be the real reason for the failure?

This sort of record would at once determine what meats are being asked for that are not carried or that are temporarily out of stock. It would indicate when prices are considered too high, or when competitors are said to be selling cheaper.

It would show what effect upon demand manufacturers' advertising has

and how much demand is coming in for new items not yet stocked.

It would put salespeople more on their mettle because they would know the boss was getting data on the number of their failures and that he would naturally assign more or less of them to their inability to sell the merchandise carried.

No merchant can know too much about the why and wherefore of the failures of customers to buy and it is only by knowing about failures that they can be prevented.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended July 12, 1928:

	July	6	7	9	10	11	12
Chicago	43 1/4	43 1/4	43 1/4	44 1/2	44 1/2	44 1/2	44 1/2
New York	45	45	45	45 1/2	45 1/2	45 1/2	45
Boston	45	45	45	45 1/2	45 1/2	45 1/2	45 1/2
Phila.	46	46	46	46 1/4	46 1/4	46 1/4	46

Wholesale prices of cartols—fresh centralized butter—90 score at Chicago:

	42 1/2	42 1/2	43 1/4	43 1/4	44	44
Receipts of butter by cities (tubs).						

	This week	Last week	Last year	Since Jan. 1, 1927
Chicago	55,143	54,214	58,897	1,772,569
N. Y.	70,676	67,763	72,248	1,884,994
Boston	27,574	33,164	35,150	708,758
Phila.	23,614	19,190	20,546	634,815

177,007 174,340 186,841 5,011,136 5,304,687

Cold storage movement (lbs.):

	In	Out	On hand	Same week-day
	July 12	July 12	July 13	last year.
Chicago	179,763	53,974	16,900,869	23,576,468
New York	309,306	96,896	8,972,356	15,245,222
Boston	91,592	29,257	6,906,567	10,072,823
Phila.	116,670	15,543	4,539,471	5,008,591

697,331 195,670 37,319,263 53,903,114

Do you know how to make retail cutting tests, Mr. Retail Meat Dealer? If you don't you are working in the dark. Write THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.



MEAT DEALER IS CELEBRATED SCULPTOR.

Wilbur Freece, a retail meat dealer of Portland, Ore., has become famous because of his remarkable sculpture. He uses solid blocks of kidney suet and tallow in his work. If anything dark is required bacon rind is employed. All of his material comes from his retail meat store. He never uses a model but works from memory.

July 21, 1928

New York Section

AMONG RETAIL MEAT DEALERS.

Matters of importance to the members of the South Brooklyn Branch of the New York State Association of Retail Meat Dealers were discussed at the regular meeting on Tuesday evening of this week. Local problems were taken up in detail, and ways and means of meeting them are being mapped out. The appointment of John Harrison as business manager of the branch at a meeting of its board of directors is meeting with approval. President Rossman reported that all arrangements for the combined outing on Sunday were completed, and the capacity of the bus from the Ridgewood section was reached. Many private cars will be pressed into service, proving beyond a doubt that the affair will be a big success.

A little ray of sunshine flickered for National President and Mrs. Emil Schwarz of Detroit, then faded and

passed away within a day. THE NATIONAL PROVISIONER extends its profound sympathy, in conjunction with the trade throughout the country, in the death of their little son, who was the only child of this well-known couple.

Past President George Kramer of the State Association of Retail Meat Dealers received the congratulations of his friends, both at the warehouse and at his home in Far Rockaway, on the advent of another birthday.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ended July 14, 1928:

Meat.	Brooklyn,
50 lbs.; Manhattan, 1,740 lbs.; Queens,	50 lbs.; Manhattan, 1,740 lbs.; Queens,
4 lbs.; total, 1,794 lbs.	4 lbs.; total, 1,794 lbs.
Fish.	Brooklyn,
32 lbs.	32 lbs.
Poultry and Game.	Manhattan,
334 lbs.	334 lbs.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on July 19, 1928, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS:				
STEERS (700 lbs. up):				
Choice	\$23.00@24.00	\$22.50@23.00	\$23.00@24.00	\$25.00@25.50
Good	22.00@23.00	21.50@22.50	22.00@23.00	23.00@24.50
STEERS (550-700 lbs.):				
Choice	23.50@24.50	23.00@24.00	25.00@26.00
Good	22.50@23.50	22.00@23.00	23.00@25.00
STEERS (500 lbs. up):				
Medium	19.50@22.50	20.50@21.50	17.50@21.00	18.00@22.50
Common	17.50@19.50	19.50@20.50	15.50@17.00	16.00@18.00
STEERS: (1)				
YEARLING: (300-550 lbs.)				
Choice	24.50@25.50	23.50@25.00	25.00@25.50
Good	23.50@24.50	22.00@24.00	24.00@25.00
Medium	20.50@23.50	22.00@23.00
COWS:				
Good	18.50@20.00	18.50@19.50	18.00@19.00
Medium	16.50@18.50	16.50@18.50	15.00@17.00	17.00@18.50
Common	15.00@16.50	14.50@16.50	13.00@15.00	14.00@16.00
Fresh Veal and Calf Carcasses.				
VEALERS: (2)				
Choice	24.00@26.00	22.00@24.00	23.00@26.00	22.00@23.00
Good	22.00@24.00	20.00@22.00	22.00@24.00	20.00@22.00
Medium	20.00@22.00	17.00@20.00	19.00@22.00	18.00@20.00
Common	18.00@20.00	15.00@17.00	18.00@20.00
CALF: (2) (3)				
Choice	20.00@22.00	16.00@18.00	19.00@22.00	17.00@18.00
Good	18.00@20.00	14.00@16.00	18.00@20.00	15.00@17.00
Medium	16.00@18.00	13.00@14.00	16.00@18.00	14.00@15.00
Fresh Lamb and Mutton:				
LAMB: (36 lbs. down)				
Choice	28.00@29.00	26.00@28.00	26.00@28.00
Good	25.00@28.00	26.00@25.00	24.00@27.00	25.00@27.00
Medium	22.00@25.00	22.00@26.00	21.00@24.00	21.00@24.00
Common	18.00@22.00	18.00@22.00	18.00@21.00	18.00@21.00
LAMB: (39-45 lbs.)				
Choice	27.00@29.00	28.00@29.00	25.00@27.00	26.00@28.00
Good	25.00@27.00	26.00@28.00	24.00@26.00	25.00@27.00
Medium	22.00@24.00	21.00@24.00	21.00@24.00	21.00@24.00
Common	18.00@21.00	18.00@21.00	18.00@21.00
MUTTON: (Ewe) 70 lbs. down				
Good	15.00@17.00	15.00@17.00	14.00@16.00	15.00@16.00
Medium	13.00@15.00	12.00@15.00	12.00@15.00	13.00@14.00
Common	10.00@13.00	10.00@12.00	10.00@12.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	28.00@29.00	24.00@26.00	24.00@26.00	24.00@26.00
10-12 lbs. av.	26.00@28.00	24.00@25.00	22.00@24.00	23.00@25.00
12-15 lbs. av.	23.00@26.00	22.00@24.00	20.00@22.00	22.00@24.00
16-22 lbs. av.	18.00@21.00	18.00@20.00	17.00@19.00	18.00@21.00
SHOULDERS: N. Y. Style, Skinned:				
8-12 lbs. av.	17.00@18.50	16.00@18.00	17.00@18.00
PICNICS:				
6-8 lbs. av.	16.50@17.50
BUTTS: Boston Style.....	20.50@22.50	20.00@21.00	21.00@22.00
4-8 lb. av.	11.50@12.50
SPARE RIBS: Half Sheets.....	10.50@11.00
TRIMMINGS:				
Regular	18.00@19.00

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

NEW YORK NEWS NOTES.

J. W. Haffner, United Chemical & Organic Company, Chicago, was in New York during the week.

General Manager Law, of Parker, Webb & Company, Detroit, Mich., spent a few days in New York this week.

A. V. Hall, branch house provision department, Swift & Company, Chicago, is spending a few days in New York.

R. W. Moody, general branch house manager, Cudahy Packing Company, Chicago, is in New York this week.

G. J. Edwards, general manager, Swift & Company, New York territory, is spending a week's vacation in Vermont.

"Sir" James Clark and R. F. Rowe, automotive department, Wilson & Company, Chicago, were visitors to the city this week.

Miss B. Drummond, secretary of F. B. Cooper & Co., brokers, has returned from a two weeks' vacation spent at Martha's Vineyard.

H. Ronne, sales department, Wilson & Company, is on a two weeks' vacation, which he is spending on day trips, and these are devoted mostly to fishing.

Max Heilman, manager Wilson & Company's Empire branch, is now being called "grandpa" by the trade. A young daughter arrived at his son's house last week.

To celebrate his thirty-second year with Otto Stahl, Inc., F. E. Schmitt, city salesman, entertained nine members of the staff at luncheon on Wednesday of this week.

Otto Weber, secretary of Otto Stahl, Inc., is spending a two weeks' vacation in Maine, where the fishing is great. The other fishing enthusiasts in this organization—and there are many—are anxiously awaiting the return of Mr. Weber to hear about the catch.

E. B. McKenna, chief employment manager of the New York Butchers' Dressed Meat Company, was all set to enjoy his annual vacation reading a good book under a large shady tree in Central, as has been his custom for several years. But the fates decreed otherwise, and Mr. McKenna is undergoing a serious operation at the New York hospital.

To celebrate the opening of the new Fourteenth Street subway, which passes its doors at 1125 Wyckoff avenue, Brooklyn, the Louis Meyer Company is gaily decorated with flags, streamers and bunting, and will remain so during the period for celebrating the event which brings New York to this section in fifteen minutes. On July 14th President Louis Meyer and Vice-President O. Schult, with the other members of the committee, went to Manhattan and with Acting Mayor McKee and other officials participated in the formal opening.

If meats get wet and slimy in your ice box, write to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

July 21, 1928.

LIVESTOCK SHRINKAGE.

(Continued from page 25.)
in livestock claims is the so-called market claims for market decline and shrinkage. Many of the railways have arrived at a regular schedule of shrinkage and will promptly adjust claims on that schedule when the stock is going to be sold on the market.

One Eastern railroad, for example, will take two cars from Indianapolis to Jersey City, one for sale on the market, the other for a Jersey City packer, handled from the same point in the same trains, and set for unloading at the same time. There could have been no transportation difference in conditions.

Discriminate Against Packer.

If they were negligently delayed they will accept and pay for excess shrink on the car for the market, but on the car for the packer they deny there could have been any "tissue shrink," although the packer has indisputable proof that the load yielded a definite percentage lower than similar loads from the same market under substantially similar conditions.

They are not alone in this, although some of their competitors are seeing the light.

Now, packers may recover for any provable shrinkage due to carriers' negligence just as easily as in the case of market shipments. It seems a shame that they have been hesitant about pressing these claims.

Western packers and Western railroads long ago learned that the courts allow no such discrimination.

In numerous cases up to the highest courts shrinkage claims have been recognized as lawful.

Bear in mind this essential difference: Livestock for market, if given time, could regain its lost weight, but courts do not require this to be done.

However, the weight lost on packer shipments is gone forever; off the hoof, on to the hook, with readily as-

Why This Discrimination?

Here's another way packers have suffered livestock shipping losses.

At least one Eastern railroad will pay a shrinkage allowance on market livestock delayed in transit, but will not pay this shrinkage on packer shipments.

The claim is that animals consigned to packers do not suffer a tissue shrink.

If, for example, two cars of cattle are on the same train, one consigned to market and the other to a packer, and the shipment is delayed 24 hours, this particular road will pay the following shrinkage allowance per head on the market cattle:

Cattle over 1,000 lbs...20 lbs.
Cattle 600 to 1,000 lbs...15 lbs.
Cattle under 600 lbs...10 lbs.

How many packers have been letting claim agents get by with this?

There is no essential difference in the shipments. If pressed, the road could not justify the payment of claims on market cattle without paying similar claims on packer shipments.

certainable and absolutely accurate figures showing lost weight.

Decisions Favor the Shipper.

For a few of the many claim cases where shrinkage is discussed we cite the following:

Libby vs. St. Louis, etc., R. Co., 117 S. W. 659.

Sturgeon vs. St. Louis, etc., R. Co., 65 Mo. 567.

Douglas vs. Hannibal, etc., R. Co., 53 Mo. App. 473.

Gulf, etc., R. Co. vs. Summers, 28 S. W. 825.

Cunningham vs. Chicago & Alton R. R. Co., 215 S. W. 60.

Gray, et al vs. Oregon Short Line R. R., 187 Pac. 540.

Texas & Pacific R. Co. vs. West Bros., 207 S. W. 918.

Heeler et al vs. Chicago & Alton R. Co., 209 S. W. 567.

Prebe vs. Quincy, Omaha & Kansas City R. Co., 260 S. W. 816.

Cincinnati, New Orleans & Texas Pacific R. Co. vs. Gans & Burgess, 284 S. W. 422.

Chicago, Rock Island & Pacific R. Co. vs. Haskell, 245 Pacific 858.

Pan Handle & Santa Fe R. Co. vs. Andrews, 278 S. W. 478.

Davis, Agent, vs. Graham, 225 Pacific 789.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ended July 12, 1928, with comparisons:

BUTCHER STEERS.

	1,000-1,200 lbs.	Week ended July 12.	Prev. week.	Same week, 1927.
Toronto	\$12.00	\$12.25	\$ 8.85	
Montreal	11.00	11.75	8.75	
Winnipeg	11.00	12.00	8.50	
Calgary	9.25	9.50	7.25	
Edmonton	9.50	9.50	8.00	
Pr. Albert	9.50	
Moose Jaw	9.75	10.00	7.50	
Saskatoon	9.00	9.00	

VEAL CALVES.

Toronto	\$15.00	\$14.50	\$13.50
Montreal	12.25	12.50	11.00
Winnipeg	14.00	13.00	10.00
Calgary	11.50	11.50	10.00
Edmonton	11.00	11.00	10.00
Pr. Albert	9.00	9.00	7.50
Moose Jaw	10.00	11.00	9.00
Saskatoon	9.00	10.00

SELECT BACON HOGS.

Toronto	\$18.00	\$12.75	\$10.15
Montreal	12.50	12.50	10.00
Winnipeg	11.75	11.40	9.50
Calgary	11.35	11.25	10.25
Edmonton	11.50	11.25	10.00
Pr. Albert	11.75	11.35	9.00
Moose Jaw	11.40	11.15	9.40
Saskatoon	11.60	11.10

GOOD LAMBS.

Toronto	\$15.75	\$16.50	\$14.50
Montreal	16.00	17.00	13.00
Winnipeg	14.75	14.00	13.00
Calgary	16.00	16.00	11.50
Edmonton	14.50	15.00	14.00
Pr. Albert	12.00	11.00
Moose Jaw	14.00	14.00	13.50
Saskatoon	14.00	14.00

ARGENTINE MEAT CONSUMPTION.

The per capita consumption of meat in Buenos Aires, Argentina, a city of 2,000,000 inhabitants, in 1927, with comparisons, is reported as follows by the U. S. Department of Commerce:

	1927 lbs.	1926 lbs.	1925 lbs.
Beef	260	245	264
Mutton	20	19	15
Pork	28	24	23

Total 308 288 302

Mortadella, Meat Loaves, Liver Sausage, Braunschweiger, Etc., are not complete without ZENOBLA Fancy Green Shelled

PISTACHIO NUTS

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THOMSON & TAYLOR COMPANY

Recleaned Whole and Ground
Spices for Meat Packers

CHICAGO, ILLINOIS

AMERICAN INSTRUMENTS

for the promotion of efficiency in the packing, sausage making and allied industries. They cut out guesswork and do away with shrinkage, underdone or overdone and off color products.

Write for Catalog
N-49

American Schaeffer
& Budenberg Corp.

338 Berry St.,
Brooklyn, N. Y.

Branches in Principal Cities



July 21, 1923

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$14.75@15.00
Cows, medium	9.75@10.50
Bulls, light to medium	7.50@ 9.50

LIVE CALVES.

Calves, veals, good and ch.	\$16.00@18.50
Calves, com. to med.	10.00@13.00

LIVE SHEEP AND LAMBS.

Lambs, spring, good to choice....	\$15.25@16.25
Lambs, spring, med.	14.00@14.75

LIVE HOGS.

Hogs, 160-210 lbs.....	\$11.00@12.00
Hogs, medium	11.75@12.00
Hogs, 120 lbs.	10.75@11.50
Roughs	7% @ 8%
Good Roughs	@ 8%

DRESSED HOGS.

Hogs, heavy	@@14%
Hogs, 180 lbs.	@@14
Pigs, 80 lbs.	13% @14
Pigs, 80-140 lbs.	14% @15%

DRESSED BEEF.

Choice, native heavy	25 @26
Choice, native light	25 @26
Native, common to fair	23 @24

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	25 @26
Native choice, yearlings, 400@600 lbs.	23 1/2 @24 1/2
Good to choice heifers.	22 1/2 @23 1/2
Good to choice cows.	19 @20
Common to fair cows.	15 @17
Fresh bologna bulls	14 1/4 @15 1/4

BEEF CUTS.

Western.	City.	
No. 1 ribs	@30	20 @32
No. 2 ribs	@26	27 @29
No. 3 ribs	@18	24 @26
No. 1 loins	@34	38 @42
No. 2 loins	@31	34 @37
No. 3 loins	@19	30 @33
No. 1 hinds and ribs.	25 @28	29 @31
No. 2 hinds and ribs.	22 @24	28 @28 1/2
No. 3 hinds and ribs.	20 @21	27 @27 1/2
No. 1 rounds	@24	@26
No. 2 rounds	@23	@24
No. 3 rounds	@18	@23
No. 1 chuck.	@19	19 @20
No. 2 chuck.	@17	@18
No. 3 chuck.	@13	16 @17
Bolognas	@ 6	15% @16
Bolls, reg., 6@8 lbs. avg.	22 @23	
Bolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	60 @70	
Tenderloins, 5@6 lbs. avg.	60 @90	
Shoulder clods	10 @11	

DRESSED CALVES.

Prime	28 @30
Choice	23 @26
Good	20 @23
Medium	@19

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	28 @30
Lambs, good	26 @29
Sheep, good	14 @16
Sheep, medium	12 @15
Sheep, common	10 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.	23 1/2 @24
Hams, 10@12 lbs. avg.	23 @23 1/2
Hams, 12@14 lbs. avg.	23 @23 1/2
Picnics, 4@6 lbs. avg.	17 1/2 @18
Picnics, 6@8 lbs. avg.	17 @17 1/2
Rollettes, 6@8 lbs. avg.	16 1/2 @17 1/2
Beef tongue, light.	32 @34
Beef tongue, heavy.	34 @36
Bacon, boneless, Western.	22 @23
Bacon, boneless, city.	18 @19
Pickled bellies, 8@10 lbs. avg.	15 @16

FANCY MEATS.

Fresh steer tongues, untrimmed.	25c a pound
Fresh steer tongues, l. c. trm'd.	35c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	15c a pound
Mutton kidneys	8c each
Livers, beef	34c a pound
Oxtails	12c a pound
Beef hanging tenders	24c a pound
Lamb fries	10c a pair

THE NATIONAL PROVISIONER

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. average	26 @27
Pork tenderloins, fresh	50 @55
Pork tenderloins, frozen	45 @50
Shoulders, city, 10@12 lbs. avg.	17 @18
Shoulders, Western, 10@12 lbs. avg.	18 @17
Butts, boneless, Western	22 @23
Butts, regular, Western	20 @21
Hams, Western, fresh, 10@12 lbs. avg.	23 @24
Hams, city, fresh, 6@10 lbs. avg.	23 @24
Picnic hams, Western, fresh 6@10 lbs. average	16 @17
Pork trimmings, extra lean	22 @23
Pork trimmings, regular, 50% lean	13 1/2 @14 1/2
Spareribs, fresh	12 @13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	45.00@ 50.00
Thigh bones, avg. 85 to 90 lbs. per 100 pieces	100.00
Horns, avg. 7 1/2 oz. and over, No. 1s. 300.00@325.00	
Horns, avg. 7 1/2 oz. and over, No. 2s. 250.00@275.00	
Horns, avg. 7 1/2 oz. and over, No. 3s. 200.00@225.00	

BUTCHERS' FAT.

Shop fat	2 1/2
Breast fat	4 1/2
Edible suet	6
Cond. suet	5 1/2

SPICES.

Allspice	20	23
Cinnamon	16	19
Cloves	29	34
Coriander	14	17
Ginger	18	21
Mace	1.03	1.13
Nutmeg	89	91
Pepper, black	38	43
Pepper, Cayenne	68	72
Pepper, red	35	38
Pepper, white	60	66
Number 3	At Value	

GREEN CALFSKINS.

In lots of less than 25 bbls.	Bbls. per lb.
Double refined saltpetre, granulated	6c 5 1/2c
Double refined saltpetre, small crystal 7 1/2c	7 1/2c
Double refined large crystal saltpetre. 8 1/2c	8 1/2c
Double refined nitrate soda	4c 3 1/2c

In 25 barrel lots:

Double refined saltpetre, granulated. 5 1/2c	5 1/2c
Double refined saltpetre, small crystal 7 1/2c	7 1/2c
Double refined saltpetre, large crystal 8 1/2c	8 1/2c
Double refined nitrate soda, granulated 3 1/2c	3 1/2c
Western, 30 to 35 lbs. to dozen, lb.	22 @24
Fowls—fresh—dry picked—prime to fcy—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	27 @29
Western, 45 to 54 lbs. to dozen, lb.	26 @27
Western, 43 to 47 lbs. to dozen, lb.	25 @26
Western, 36 to 42 lbs. to dozen, lb.	24 @25
Western, 30 to 35 lbs. to dozen, lb.	23 @24
Fowls—frozen—dry pkd.—prime to good—12 to box:	
Western, 60 to 65 lbs., lb.	27 @28
Western, 55 to 59 lbs., lb.	26 @27
Western, 43 to 47 lbs., lb.	24 @25
Western, 36 to 35 lbs., lb.	22 @23
Ducks—	
Long Island, spring	22 @23
Turkeys—Western—dry packed	25 @27
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	60 @65
White, 9 to 10 lbs.	50 @55

LIVE POULTRY.

Fowls, colored, per lb., via express	65
Broilers, fancy	65
Geese, swan	65
Pigeons, per pair, via freight or express	65

BUTTER.

Creamery, extras (92 score)	44 1/2c
Creamery, first (88 to 91 score)	42 1/2c
Creamery, seconds	41 1/2c
Creamery, lower grades	40 @45

EGGS.

(Regular packed.)	
Extras32 @32
Extra firsts30 @30
Firsts30 @30
Checks28 @28

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	6 1/2c
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	6 1/2c
Blood, dried, 15-16% per unit	4 1/2c
Fish scrap, dried, 11% ammonia 10% B. P. L., f.o.b. fish factory	5.50 & 10

Fish guano, foreign, 13@14% ammonia, 10% B. P. L.

5.50 & 10
5.50 & 10
5.50 & 10
5.50 & 10

Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory

4.50 & 5
4.50 & 5
4.50 & 5

Soda Nitrate, in bags, 100 lbs. spot.

6 1/2c

<tbl_r cells="2"

192

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3.

3 2.20

3 2.00

3 4.50

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3 2.10

& 10c

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10.10

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